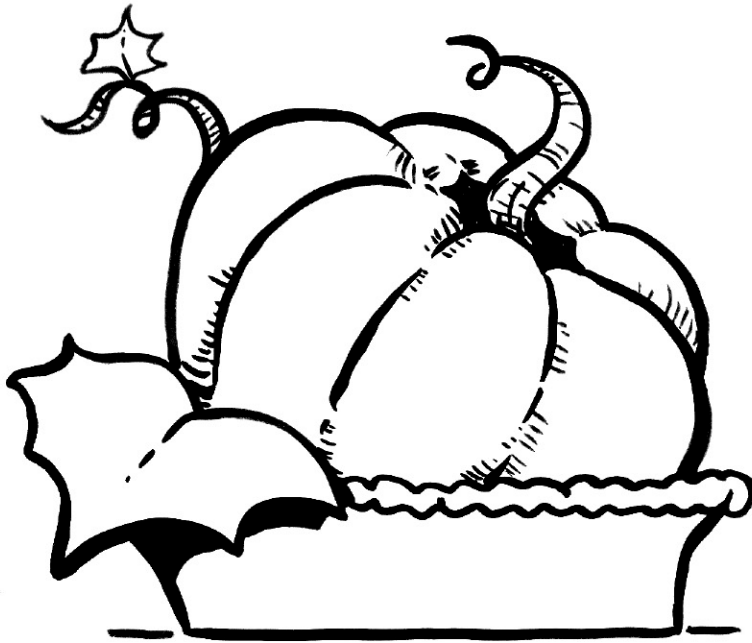


PUMPKIN PATCH PIE



Materials

- 1 gallon-sized zippered freezer bag
- 2 $\frac{2}{3}$ cups cold milk
- 2 packages (Four-serving size) instant vanilla pudding mix
- 1 15-oz. can solid-packed pumpkin
- 1 teaspoon ground cinnamon
- $\frac{1}{2}$ teaspoon ground ginger
- Graham cracker crumbs
- 25 small cups
- Scissors
- 1 can or container whipped topping
- 26 spoons

DIRECTIONS

Here is an easy-to-make, easy-to-clean-up fall recipe. Discuss pumpkin production with students while they eat their project!

1. Combine milk and instant pudding in the freezer bag. Squeeze out air and zip shut.
2. Squeeze and knead bag with hands until contents have blended for one minute.
3. Add pumpkin, cinnamon, and ginger. Again, squeeze out air and zip bag shut.
4. Squeeze and knead with hands until blended for two minutes.
5. Place $\frac{1}{2}$ tablespoon of graham cracker crumbs in the bottom of small cups.
6. Cut corner of bag. Squeeze pie filling into cups.
7. Garnish with whipped topping. Serve and enjoy.

Yield: 25 students and one teacher.

Note: Ingredients can be divided by four or five so students can work in small groups.