



## Pumpkin Pie in a Bag

### Description:

Students measure ingredients, mix liquids and solids, then observe (and taste) the results in this tasty lesson. It is an ideal way to wrap up a pumpkin unit, field trip to the pumpkin patch or as a math-friendly way to celebrate Thanksgiving. Resources on pumpkin life cycles, sequencing and nutrition are available from AITC to support this lesson.



**Grade Level:** K - 3

**Essential Skills:** 1, 3, 5, 9

**NGSS:** Partially meets K-ESS3-1, Extension Activity: 3-LS1-1

**CCSS:** RI.K.1, SL.K.3, SL.K.5, MP.4

**Social Sciences:** 1.12, 4.1

**Math:** MP.4

**Time:** 1 class period

### Materials:

- 1 3/4 cups cold milk
- 2 - 3.4 oz. package Jell-o or similar instant vanilla pudding mix
- 1 - 15 oz. can solid-pack pumpkin
- 1 teaspoon pumpkin pie spice
- Graham crackers
- Whipped cream topping
- 1 gallon sized-freezer bag per patch; can opener; measuring utensils; scissors; napkins
- \*Yields about a two-tablespoon serving each for 25 students

### AITC Free Library Resources:

#### Books:

- From Seed to Pumpkin*
- It's a Fruit, It's a Vegetable, It's a Pumpkin*
- Pumpkin Circle (English & Spanish)*

#### Instructional Materials:

- Kids' Pumpkin Projects
- Project Seasons
- Oh Say Can You Seed? : All About Flowering Plants

#### More Lessons:

- Pumpkin Math and Science I, II & III
- Growing Bracelets

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### Pumpkin Facts:

Pumpkins are a type of squash. They are native to North America, and have been cultivated for over 5,000 years. Native Americans ate squash meat and used their shells to make bowls for eating and jars to store grain and seeds.

### Other facts:

- Pumpkins are fruits, not vegetables.
- It takes 3-4 months for a seed to become a pumpkin.
- Pumpkins are 90% water.
- Pumpkins range in sizes from less than a pound to 1,000+ lb.
- Pumpkins are high in potassium and Vitamin A.
- Pumpkin flowers are edible.
- Pumpkins can be white, green, yellow, or orange.

### Directions:

- 1) Have students wash their hands before handling food.
- 2) Students measure the milk and then pour it and the instant pudding into the freezer bag. Remove the air in the bag and seal it shut.
- 3) Students take turns squeezing and kneading the bag with their hands until the milk and pudding are well blended. This should take about one minute.
- 4) Students measure and add the spice and pumpkin puree to the other ingredients in the bag. Seal the bag, again making sure to remove the air. Students squeeze and knead the bag with their hands until it is well blended, about two minutes.
- 5) Have students break the graham crackers into squares and place one on each napkin (one per student).
- 6) Cut off the corner of the freezer bag. Carefully squeeze about 2 tablespoons of pie filling onto each cracker square. Garnish with whipped cream topping (optional).



*Adapted from Oklahoma AITC materials.*