



## Materials

### *Pumpkin Pie In A Bag*

- 1 gallon-size Ziploc bag
- 2 2/3 cups cold milk
- 2 packages (4 serving size) instant vanilla pudding mix
- 1 can (15 ounces) solid pack pumpkin puree
- 1 teaspoon ground cinnamon
- 1/2 teaspoon ground ginger
- Graham cracker crumbs
- 30 small cups
- 1 can whipped topping
- 30 spoons

### *Oven-baked Pumpkin Pie*

- 3/4 cup granulated sugar
- 1 teaspoon ground cinnamon
- 1/2 teaspoon salt
- 1/2 teaspoon ground ginger
- 1/4 teaspoon ground cloves
- 2 large eggs
- 1 can (15 oz.) pumpkin puree
- 1 can (12 fl. oz.) evaporated milk
- 1 unbaked 9-inch (4-cup volume) deep-dish pie shell
- Whipped cream (optional)

# Pumpkin Pie In A Bag

## *Making Pumpkin Pie in the Classroom*

### Background

Pumpkins, a squash native to North America, are very popular during Halloween and Thanksgiving. Pumpkins are high in vitamin A and most parts of the pumpkin are edible, including the flesh, the seeds, the leaves, and even the flowers. However we most commonly enjoy the pumpkin flesh cooked and pureed, combine with spices, and made into delicious desserts.

### Procedures: No-bake Pumpkin Pie In A Bag

1. In a one-gallon (heavy duty) plastic Ziploc bag, combine the milk and instant pudding mix.
2. Close the bag and knead it with your fingers until the ingredients are completely blended—usually around one minute.
3. Add the pumpkin, cinnamon, and ginger and then reseal the bag.
4. Squeeze and knead the bag with your hands until the mixture is completely blended—usually around two minutes.
5. Place 1/2 tablespoon graham cracker crumbs in the bottom of each of the cups.
6. Cut the corner of the Ziploc bag and squeeze the pie filling into the cups.
7. Garnish with whipped topping and enjoy!

Consider whipping up an oven-baked pumpkin pie using the recipe below and having a taste test between the two types of “pie”.

### Procedures: Oven-baked Pumpkin Pie

1. Preheat oven to 425°F.
2. Mix together sugar, cinnamon, salt, ginger and cloves in small bowl.
3. Beat eggs in large bowl.
4. Stir in pumpkin and sugar-spice mixture.
5. Gradually stir in evaporated milk
6. Pour mixture into pie shell.
7. Bake in preheated oven for 15 minutes.
8. Reduce temperature to 350° F; bake for 40 to 50 minutes or until knife inserted near center comes out clean.
9. Cool on wire rack for 2 hours.
10. Serve immediately or refrigerate. Top with whipped cream before serving.

*Adapted from New Mexico AITC by Utah AITC. Real pumpkin pie recipe from <http://www.verybestbaking.com>.*