

CLASSROOM PUMPKIN PIE

Early American settlers used to make pumpkin pie inside of the pumpkin shell. First, they sliced off the pumpkin's top. Then they removed seeds and filled the insides with milk, spices and honey. It was baked in hot ashes of a fireplace. It didn't look like the kind of pie that you eat at Thanksgiving, but it was still yummy. You can make your own special pumpkin pie too. Just follow this recipe.

WHAT YOU NEED:

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



WHAT YOU DO:

Combine the milk and instant pudding in the Ziploc bag
Remove the air and Ziploc it shut.
Squeeze and kneed with hands until blended for 1 minute.
Add the pumpkin, cinnamon and ginger.
Remove the air and Ziploc it shut.
Squeeze and kneed with hands until blended for 2 minutes.
Place 1/2 tablespoon of graham cracker crumbs in the bottom of small cups.
Cut corner of freezer bag and squeeze pie filling into cups.
Garnish with whipped topping.
Add a spoon. Eat up!

Information courtesy of Illinois Ag in the Classroom.
Distributed in the interest of Agricultural Education by Kansas Farm Bureau.


KANSAS FARM BUREAU
The Voice of Agriculture®

www.kfb.org