



## **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!

### **Supplies for each student:**

1 Sandwich size Ziploc bag  
1 spoon  
1 plastic cup  
¼ c Milk  
2 tablespoons of Vanilla Pudding  
¼ C Pumpkin puree  
1/8 Teaspoon of cinnamon  
1/8 Teaspoon of ginger  
Graham Cracker Crumbs

### **What to do:**

Combine the Milk and Instant Pudding in a Ziploc bag. Remove the air and Ziploc it shut. Squeeze and kneed with hands until blended. About 1 minute. Add pumpkin, cinnamon and ginger. Remove air again and Ziploc shut. Squeeze and kneed with hands until blended. This time about 2 minutes. Place 1 TBS of graham cracker crumbs in the bottom of the cup. Cut the corner of the Ziploc bag and squeeze the pie filling into the cup. Garnish with whipped topping if desired. **Enjoy!**