

Pumpkin Pudding Pie

Standards of Learning

Science K.1, K.7, 1.1, 1.4, 2.1, 2.8, 4.1, 4.4

Math 1.10, 2.11, 3.9, 4.8

Objective

Students will:

- Identify pumpkins as agricultural products
- Measure liquid volume with the appropriate tools

Materials

- 2 and 2/3 cups cold milk
- Measuring cups
- 2 packages (4 oz.) instant vanilla pudding mix
- 2 gallon-size Ziploc freezer bags
- 1 can (15 oz.) pumpkin
- Can opener
- 1 teaspoon cinnamon
- ½ teaspoon ginger (ground)
- Measuring spoons
- 1 box graham cracker crumbs
- Small plastic cups
- Whipped topping (optional)
- Plastic spoons
- *Pumpkin Circle: The Story of a Garden* by George Levenson

Background Knowledge

There are flowering/non-flowering plants and edible/non-edible plants that are grown in Virginia. The pumpkin plant serves as both a flowering and edible plant, which is important for your students to know when categorizing. A pumpkin plant starts with a seed, then the roots sprout underground, the leaves sprout from the soil, the flowers blossom, and the fruit or pumpkin comes last. There is also a great opportunity for your students to experiment with measurement in this activity. They can learn the different measurements that are used when measuring liquids such as teaspoons, tablespoons, liters, cups, etc. Your students can gain their independence while learning about the pumpkin cycle and measurement. This fun cooking lesson can be used to reinforce the lifecycle and characteristics of a pumpkin. Enjoy this tasty snack while exploring with measurement!

Procedure

1. Read *Pumpkin Circle: The Story of a Garden* by George Levenson and review the life cycle of a pumpkin plant.
2. Discuss the difference between flowering / non-flowering and edible / non-edible plants and categorize the pumpkin plant.
3. Brainstorm a list of how we use pumpkins and write them on the board.
4. Make pumpkin pudding pie as an example of one way we can use pumpkin as food.
5. Instruct one or two students to measure out the cold milk.
6. While students are measuring the milk, place a gallon size Ziploc bag inside of another gallon size Ziploc bag (to prevent spills).
7. Combine the cold milk and instant vanilla pudding mix in one of the gallon Ziploc freezer bags. Remove the air from the bag and zip shut.



8. Have the students squeeze and knead with their hands until this mixture is well blended. (You may wish to have each student take a turn at this.)
9. Now ask a student to open the can of pumpkin and add it to the bag.
10. Instruct two students to measure and add each of the following ingredients:
 - 1 teaspoon ground cinnamon
 - $\frac{1}{2}$ teaspoon ground ginger
11. Remove the air from the bag and zip shut.
12. Again, have the students squeeze and knead with hands until this mixture is well blended. Set aside.
13. Place $\frac{1}{2}$ tablespoon of graham cracker crumbs in the bottom of the small plastic cups. (You may wish to give this task to several students or set it up before beginning the activity.)
14. Cut the corner of the freezer bag and squeeze pie filling into cups, on top of the graham cracker crumbs.
15. Garnish with whipped topping. (The topping may also be placed in a freezer bag with the corner cut for dispensing, if canned whipped topping is not purchased.)
16. Add a spoon, serve, and enjoy!

Extension

- Challenge students to determine measurement amounts if the recipe was doubled or tripled.
- Have students find equivalent fractions for the measurements used in the recipe.
- Have students find the equivalent measurements in metric units.

