



Pumpkin Patch Pie

A simple recipe for pumpkin pie treats

It is believed that pumpkins originated in North America. Seeds from related plants have been found in Mexico dating back to 7000 to 5500 B.C. Native Americans used pumpkin as a staple in their diets centuries before the pilgrims landed. The origin of pumpkin pie is thought to have occurred when the colonists sliced off the pumpkin top, removed the seeds, and then filled it with milk, spices and honey. The pumpkin was then baked in the hot ashes of a dying fire.

Materials Needed:

- 1 gallon resealable freezer bag
- 2 2/3 cups cold milk
- 2 packages (4 serving size) instant vanilla pudding mix
- 1 can (15 oz.) solid-pack pumpkin
- 1 tsp. ground cinnamon
- ½ tsp. ground ginger
- Graham cracker crumbs
- 25 small cups
- scissors
- 1 can whipped topping
- 25 plastic spoons

Procedure:

1. Combine the milk and instant pudding in the resealable bag.
2. Remove the air and seal the bag shut.
3. Squeeze and knead with hands for one minute until blended.
4. Open the bag and add the pumpkin, cinnamon and sugar.
5. Remove the air and seal the bag shut.
6. Squeeze and knead with hands for 2 minutes until blended.
7. Place ½ Tbsp. Of graham cracker crumbs in the bottom of small cups.
8. Cut the corner of the gallon freezer bag and squeeze pie filling into cups.
9. Garnish with whipped topping.
10. Add a spoon. Serve and enjoy.
11. Discuss pumpkin production while students are enjoying pumpkin pie treats.

Yield: pie filling for 25 students and 1 teacher.

Ingredients can be divided by 4 or 5 for students to work in small groups.

Pumpkin Facts:

- Pumpkins are a fruit. They are members of the vine crop family called cucurbits.
- The largest pumpkin ever grown was 1,061 pounds.
- The largest pumpkin pie ever baked was 350 pounds and 5 feet in diameter. It used 80 lbs. of pumpkin, 36 lbs. of sugar, 12 dozen eggs, and took six hours to bake.
- Pumpkins are a valuable source of Vitamin A and potassium.

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