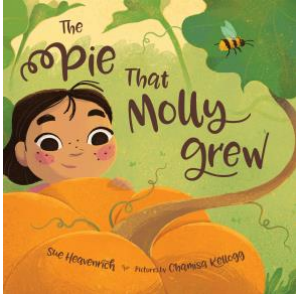


# Pumpkin Pie in a Bag



**Time:**  
40 minutes

**Learn More:**  
This experience was adapted from Utah Agriculture in the Classroom's activity *Making Pumpkin Pie in the Classroom*.

Explore related lessons, view vocabulary, videos, and additional book titles by using the QR code or visiting [agclassroom.org/ny](http://agclassroom.org/ny).



Agricultural Literacy Week 2025 celebrates 20 years of reading accurate agriculture books to over *one million students!* We are celebrating this milestone anniversary by reading *The Pie That Molly Grew* by New York author Sue Heavenrich. New York ranks in the top 3 states in the nation for growing pumpkins with over 6,800 acres in production. Join Molly on her seed to table journey as she carefully explores each stage in her pumpkin's lifecycle, all to end with her own celebration and sharing of the pie that grew from the seed she sowed.

- Introduce yourself and your connection to agriculture. Read the book *The Pie That Molly Grew*. (15 minutes)
- After reading the book, transition into the below activity.

## Materials

- 1 gallon-size branded Ziploc Bag
- 2 2/3 cups cold milk (not provided, but available for reimbursement)
- 2 boxes instant vanilla pudding mix
- 1 can (15 ounces) pumpkin puree
- 1 ½ teaspoons pumpkin pie spice mix
- 13 packages graham crackers
- 26 portion cups
- Measuring cup
- Measuring spoons
- Scissors (not provided)
- Can opener (not provided)
- Spoon or small spatula (not provided)
- Food service gloves (not provided, but recommended)

## Activity Procedures

### Pre-visit Preparation

- If you do not want to take the time to open the can of pumpkin in the classroom, consider opening it prior and putting the canned contents in another container. **It is important that you keep this properly cooled at 40°F or below after opening the can.**
- Consider cutting the tops off your graham cracker packages just prior to the presentation. Two students will share one package.
- We have provided each county with a selection of measuring spoons and cups. Please connect with your County Coordinator to ensure you have what you need, or collect other measuring tools to use for the classroom visit.
- Food service gloves were not provided but recommended.
- You may want a spoon or small spatula to transfer the pumpkin from the can to the bag during the presentation.

### Interest Approach (5 minutes)

1. Ask students, "What did Molly need to grow her pumpkins?" She needed soil, sun, seeds, and water.
2. Inquire, "How long do you think it took Molly to grow her pumpkin from a seed to a ripe fruit?" (Pumpkins take anywhere from 90-120 days to grow fully ripe.)

### Pumpkin Pie in a Bag Activity (15 minutes)

1. Ask, "Have you ever made a pumpkin pie?" Explain that today we are going to make our own pumpkin pie, but just a little differently than Molly. She roasted the pumpkin she grew in the oven and then made a pie, and we are going to use a method with no oven necessary.
2. Share that we are going to work together to make pumpkin pie filling in a bag.



# Lesson & Extension Activities

## Activity Procedures, continued:

3. As the adult, open the can of pumpkin and explain that farms grow special varieties of pumpkins for baking. These pumpkins have more flavor, are smaller, and hold less water than carving pumpkins.
4. Ask for three student volunteers to help with making our delicious dessert.
5. Instruct one student to use the measuring cup to add 2 and  $\frac{2}{3}$  cups of cold milk to the gallon Ziploc branded bag as you hold it.
6. Ask another student to open both packets of instant vanilla pudding mix into the same bag.
7. Close the bag, hold it at the top zipper, and move around the room asking the students to gently knead the bag with their fingers until the ingredients are completely blended (around one minute).
8. Open the bag again and have a student volunteer add in the pumpkin and ask another to measure 1 and  $\frac{1}{2}$  teaspoons of pumpkin pie spice and add it to the bag.
9. Reseal the bag, hold it at the top zipper, and move around to the students asking them to mix the contents again with their fingers until blended (about two minutes).
10. Lay out enough portion cups for each student. Cut the corner of the Ziploc bag and squeeze the filling into the cups. Give each student a cup and a graham cracker, using the graham cracker to scoop and eat their pumpkin pie filling in a chip and dip fashion.

## Conclusion (3 minutes)

Ask the students:

- What makes a pie pumpkin different than a carving pumpkin?
- What did you like about our pumpkin pie in a bag recipe?
- How do you think Molly felt when she baked and shared her pie for her friends and community?

## Variations and Extensions

- Follow the QR code on the other side of this guide to watch a time-lapse video of a growing a giant pumpkin.
- Research recipes that include or feature pumpkin other than pie.
- Find pumpkin seeds or “pepitas” and taste test another snack from a pumpkin. Try to roast them yourself in the fall.

## Journaling Prompts

- What will Molly grow next? Write a story about her growing a new seed and what she makes with it.
- Imagine you are a pumpkin in Molly’s garden. Describe your journey from a seed to a pumpkin ready to be made into a pie.
- Do you like pumpkin pie, or do you prefer a different dessert? Explain your opinion.
- What if Molly’s pumpkin could talk? What would it say as it grows?

