

Pumpkin Pudding Pie

Content Areas

Mathematics: Measurement

Science: Life Processes, Earth Patterns

Literacy: Vocabulary, Print/Book Awareness

Objective

Students will identify pumpkins and know that they are plants that grow fruit we can eat.
Students will follow directions and work well with others.

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 (or other pumpkin-themed book) 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. Direct the students in making the pie by having various students add ingredients and stir. Make sure all of the students have the opportunity to contribute.
6. Assist students in measuring and pouring but make sure they are doing the work.
7. Mix all of the ingredients together and add whip cream on the top if desired.
8. Add a spoon, serve, and enjoy!



For more resources to connect children to agriculture visit AgInTheClass.org.