

PUMPKIN PIE IN A BAG

Lesson Plans

LESSON GOAL

Students will learn about measurements, where their food comes from, and connect math and nutrition through a hands-on recipe activity: making pumpkin pie in a bag.

POSSIBLE TOPICS

- Measurements
- Converting Measurements
- Where our food comes from

STANDARDS

- SNGSS: 3-5-ETS1-1 Define a simple design problem reflecting a need or a want that includes specified criteria for success and constraints on materials, time, or cost.
- CCSS.MATH.CONTENT.MD Measurement and Data: Apply the concepts of volume and measurements.
- SEL Competency: Social awareness, relationship skills, and work cooperatively in teams.

DISCUSSION TOPICS

Discussion

1. What tools did we use to measure our ingredients?
2. Why is it important to measure accurately when cooking?
3. How can we estimate measurements if we don't have the exact tools?
4. What would happen if we used too much or too little of one ingredient?
5. What do you think would happen if we skipped the mixing step?

Observation & Reflection

1. Was the pumpkin pie what you expected?
2. What surprised you about how it turned out?
3. What did you learn from making your own pie?
4. What would you do differently next time?
5. Draw or write about your pumpkin pie making experience

ADDITIONAL RESOURCES

Scan the QR code or visit www.wohagclassroom.org for additional resources and more lesson plans!



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ACTIVITY OVERVIEW

For Pumpkin Pie in a Bag, students will measure ingredients, combine, and shake until they get pumpkin pie. Students will make observations throughout the activity.

TIME

45 minutes

DIRECTIONS

Encourage Discussion & Observation

1. Pour pudding mix into your Ziploc bag.
2. Add the milk. Zip the bag and gently squish for 1 minute to mix.
3. Open the bag and add pumpkin, cinnamon, and pie spice.
4. Seal the bag again and mix by hand for 2 minutes until smooth.
5. Put graham cracker crumbs into your cup.
6. Cut the bags tip and squeeze pie filling into the cup.
7. Top with whipped cream.
8. Enjoy!
9. Students can write or draw their reflection on the activity.

MATERIALS NEEDED

For an individual

- 1 small Ziploc bag
- 1/4 of a 4 oz package of instant vanilla pudding
- 1 1/2 tablespoons cold milk
- 1 tablespoon of canned pumpkin
- Pinch of cinnamon
- Pinch of ginger
- 1 tablespoon of graham cracker crumbs
- 1 Plastic cup
- 1 Spoon
- 2 tablespoons of whipped topping

For a classroom (26 people)

- 1 gallon Ziploc bag
- 1 teaspoon ground cinnamon
- 1/2 teaspoon ground ginger
- 2 packages (8oz total) of vanilla pudding mix
- 1 can of canned pumpkin
- 2 2/3 cups cold milk
- Graham cracker crumbs (for bottom of cup)
- 1 can whipped topping
- Spoons
- Plastic Cups

