



NATIONAL GRANGE AGRICULTURE LITERACY WEEK

March 16 - 20, 2026



Pumpkin Pie in a Bag

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. (*Activity is based on 26 students*).

Materials Needed:

- 1 gallon-size Ziploc Bag
- 2 2/3 cups cold milk
- 2 boxes instant vanilla pudding mix
- 1 can (15 ounces) pumpkin puree
- 1 1/2 teaspoons pumpkin pie spice mix
- 13 packages graham crackers
- 26 portion cups
- Measuring cup
- Measuring spoons
- Scissors
- Can opener
- Spoon or small spatula
- Food service gloves (recommended)

Activity Procedures:

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.
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 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?

Remember to share your photos (if permissible) and stories about your experience presenting this Agricultural Literacy Activity with your community.

You can also send information to: lecturer@nationalgrange.org

**this activity is brought to you as part of Project Sustenance.*

