

Pumpkins

Pumpkin Pie in a Bag

(for 25 students)

one gallon zip freezer bag	2 2/3 cup cold milk	
two packages (four serving size) instant vanilla pudding mix		
one can (15 ounces) solid-pack pure pumpkin		
one teaspoon ground cinnamon	1/2 teaspoon ground ginger	graham cracker crumbs
25 small cups	scissors	one can whipped topping
		25 spoons

(for two students)

quart-size zip freezer bags	1/8 cup milk	2 T canned pumpkin
dash cinnamon	dash ginger	1 T pudding mix*
tart-size premade graham cracker crusts or ginger snaps		

1. Combine the milk and instant pudding in the bag.
2. Remove the air from the bag and seal it.
3. Squeeze and knead with hands until the mixture is blended—about one minute.
4. Add the pumpkin, cinnamon and ginger.
5. Remove the air, and seal the bag.
6. Squeeze and knead with hands until blended—about two minutes.
7. Place 1/2 tablespoon of graham cracker crumbs in the bottom of the small cups.
8. Cut the corner of the gallon freezer bag, and squeeze pie filling into the cups.
9. Garnish the cups with whipped topping.

For individual servings follow directions as above and squeeze mixture into tart-size premade graham cracker crusts, or place a ginger snap at the bottom of small cups to serve as crust.

* The mix should have the consistency of pudding. If it is too runny, add pudding mix. If it is too thick, add milk.

Pumpkin Ham Soup

(Makes 6 cups)

3 cups canned or 2 cups cooked, pureed fresh pumpkin	3 cups scalded milk or chicken broth		
1 T butter	1 T flour	1 T sugar or 2 T brown sugar	salt and pepper
1/2 t ginger	1 t cinnamon	1/2 cup finely diced ham	

1. Mix pumpkin with scalded milk or chicken broth.
2. Knead together butter and flour.
3. Add to pumpkin mixture.
4. Add sugar, salt and pepper, spices, and ham.
5. Heat, but do not boil.

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