Pumpkin Pie in a Bag

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.

10. Provide spoons. Enjoy.

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.

Ingredients

(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

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

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