

# Pumpkin Pie in a Cup

## Ingredients:

- Milk
- 2 packages of Pumpkin Spice Jell-O instant pudding
- 2 containers of Cool Whip
- Graham Crackers

## Supplies:

- 3 oz. clear plastic cups or similar
- Gallon size Ziploc bag

**Directions:** Prepare both packages of Jell-O according to the directions on the box and mix in one container of thawed Cool Whip. Place the Jell-O in the refrigerator to cool.

While the Jell-O is cooling put your graham crackers in a Ziploc bag and crush them with a rolling pin or spoon. Here's a quick tip for filling the cups, put them in a muffin pan to keep them upright and transport them safely. Sprinkle the bottom of each cup with a layer of crushed graham crackers. Spoon the chilled pudding into the cups leaving enough room at the top for the Cool Whip.

Next, take one container of thawed Cool Whip and scoop it into a gallon size Ziploc bag. Squeeze all the Cool Whip towards one of the bottom corners, then snip off the end to create a pastry bag. Squeeze the bag and squirt the Cool Whip on top of each cup. When finished, sprinkle the remaining crushed graham crackers on top of your mini pumpkin pies.

**Yield:** This recipe makes enough for one class of about 20 students if you use the small, 3 oz cups.