



NO MELTING | NO BAKING | NO MIXER | NO STIRRING
100% CLASSROOM FRIENDLY

Multiply Fractions | Measurement Conversion

MAKE PIE IN THE
Classroom

π DAY EASY AS PIE



RECIPE: Ingredients

- **CRUST**
1 1/2 Sheet Graham Crackers
1 1/4 tsp. Oil
- **FILLING**
2 1/4 Tbsp. Instant Dry Pudding Mix
1/4 Cup Cold Milk
- **WHIPPED TOPPING**
1/2 Cup Whipped Cream
1/4 Tbsp Powdered Sugar
1/16 tsp Vanilla



Name: _____

Crust _____

Filling _____

Sub Group & PI _____

1. _____ = _____

2. _____ = _____

3. _____ = _____

4. _____ = _____

5. _____ = _____

6. _____ = _____

7. _____ = _____

8. _____ = _____

9. _____ = _____

10. _____ = _____

Rate your participation on this project
ON A SCALE OF 1-10
1 2 3 4 5 6 7 8 9 10

Rate how your small group worked together
ON A SCALE OF 1-10
1 2 3 4 5 6 7 8 9 10

Rate your understanding of the math
ON A SCALE OF 1-10
1 2 3 4 5 6 7 8 9 10

Describe a take-away from!

EASY AS PI...PIE

PROCEDURA

(SERVES 1)

Crust: Add the crackers to a ziplock bag, seal it and crush the crackers into crumbs. Being careful not to puncture the bag. Next add oil to crumbs and mix well. Press crumb mixture into bottom of pie tin and around the sides.

Filling: Add Dry Pudding Mix and Cold Milk into a new Ziplock bag. Seal and mix until consistency thickens. (3-4 minutes) Cut corner of bag and pipe onto crust.

Whipped Topping: Add ingredients into a New Ziplock bag. Seal in as much air as possible. Refrigerate for 10 minutes. Shake the bag for two minutes. Observe mixture. Continue to shake in 30 second intervals, checking the consistency each segment. Mix until peaks that hold their shape form. Do not over-mix. Chill for 10 minutes. Cut corner of bag and pipe onto crust.

Whipped Topping



Fractions are all around us, even in the kitchen! Just think of the different measuring tools like cups, tablespoons, or teaspoons. What about recipes? Recipes are made up of lots of part to whole relationships. You can even use fractions to "double" or "half" a favorite recipe. Use what you know about fractions below to create something DELICIOUS!

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Refrigerate pie for approx. 2 hours before serving (optional)

MEASUREMENT CONVERSIONS

16 tablespoons = 1 cup
12 tablespoons = 3/4 cup
8 tablespoons = 1/2 cup
6 tablespoons = 3/8 cup
4 tablespoons = 1/4 cup
2 tablespoons = 1/8 cup
1/8 teaspoon = 1 pinch
1/16 teaspoon = 2 drops

NOTED:

Can you convert any of the measurements to more simple, basic units?

INCREASE THE ORIGINAL RECIPE BY 8X.....

RECIPE: Ingredients

- **CRUST**
_____ Sheet Graham Crackers
_____ Oil
- **FILLING**
_____ Instant Dry Pudding Mix
_____ Cold Milk
- **WHIPPED TOPPING**
_____ Whipped Cream
_____ Powdered Sugar
_____ Vanilla

PROCEDURA

Crust: _____

Filling: _____

Whipped Topping: _____



THE MORE PRECISE YOUR MEASUREMENTS, AND THE MORE PERFECT THE CIRCLE... THE CLOSER YOU GET TO π

3.14159

PI is one of the most fascinating concepts in mathematics. Discovered over 4,000 years ago, PI has become a crucial part of many mathematical formulas. PI is an irrational number which means it can't be represented as a simple fraction. This is due to the fact it's decimal value goes on forever... Literally, forever. Computer programs have calculated up to 22 trillion digits, but remember that's still not even close to an end... because there isn't one!

Name: _____

CIRCUMFERENCE 1. Circumference is the measurement all around the circle. Using a segment of string, or measuring tape, Calculate the circumference of your pie in centimeters.



My Pie's Circumference in cm = _____



Next measure the diameter of your pie. The diameter is any straight line that passes through the center from one end of the circle to the other.



My Pie's diameter in cm = _____



PI is ratio, or value of the relationship between the circumference and the diameter of a circle. The definition of pi is the circumference divided by the diameter.

My Pie's "PI" in cm = _____

Find the difference between your measurement and PI *Both rounded to the nearest thousandth.

Difference between my Pie's measurement & PI = _____

Radius is the distance from the center of the circle to the edge or circumference of the circle. Which means the radius is exactly half of the diameter. As long as we know the radius of a circle, PI can help us find the Circumference. Simply, multiply pi x diameter.

**Use a calculator with the π symbol or round to the nearest hundredth.

Find the difference between your circumference measurement & the solution using pi, rounded to the nearest hundredth = _____

Find another circle around the room and try finding the same calculations as above.

How close can you get to PI?

CHALLENGE: To the right is the first 400+ digits that occur in PI. How many can you memorize? The current World Record is held by a man that could recite the first 70,000 decimal place.

28535 96703
23446 26433
83279 50288
41971 60399
37610 58209
74944 58230
78164 06286
20899 86280
34826 34211
7 0 6 7 9
82148 08691
32823 06647
09384 46095
50582 23172
53594 08128
48111 74502
84108 70193
85211 06569
64462 29489
64930 38196
44288 10975
66593 34461
28476 64823
37867 83165
27120 18091
45648 58652
34603 48610
45435 60482
13393 60726
02491 41273
72458 70066
06316 58817
48816 20920
96282 92840
91716 36436
78925 90500
01133 06308
48820 46662
13841 46981
94151 16094
33067 27036
67596 91983
09216 61173
81938 61179
31051 18648
07446 28799
62749 56735
18857 58724
89122 70381
83011 94912
98336 75362
44065 66430
86021 39494
83958 24737
18070 21798
60943 70277

USE
ZIPLOCK
BAGS! NO
MESS.
ALL FUN,

MAKE PIE IN THE

Classroom

π DAY

EASY AS PIE

Supplies

Per Class:

- 1 Spatula or spoon to spread filling and cream
- Measuring Cups
- Measuring Spoons
- Scissors
- ** Bowl to hold dry pudding mix so students aren't scooping from a box
- ** Rolling Pin for crushing graham crackers
- Serving Utensil, Plates, Napkins, Forks

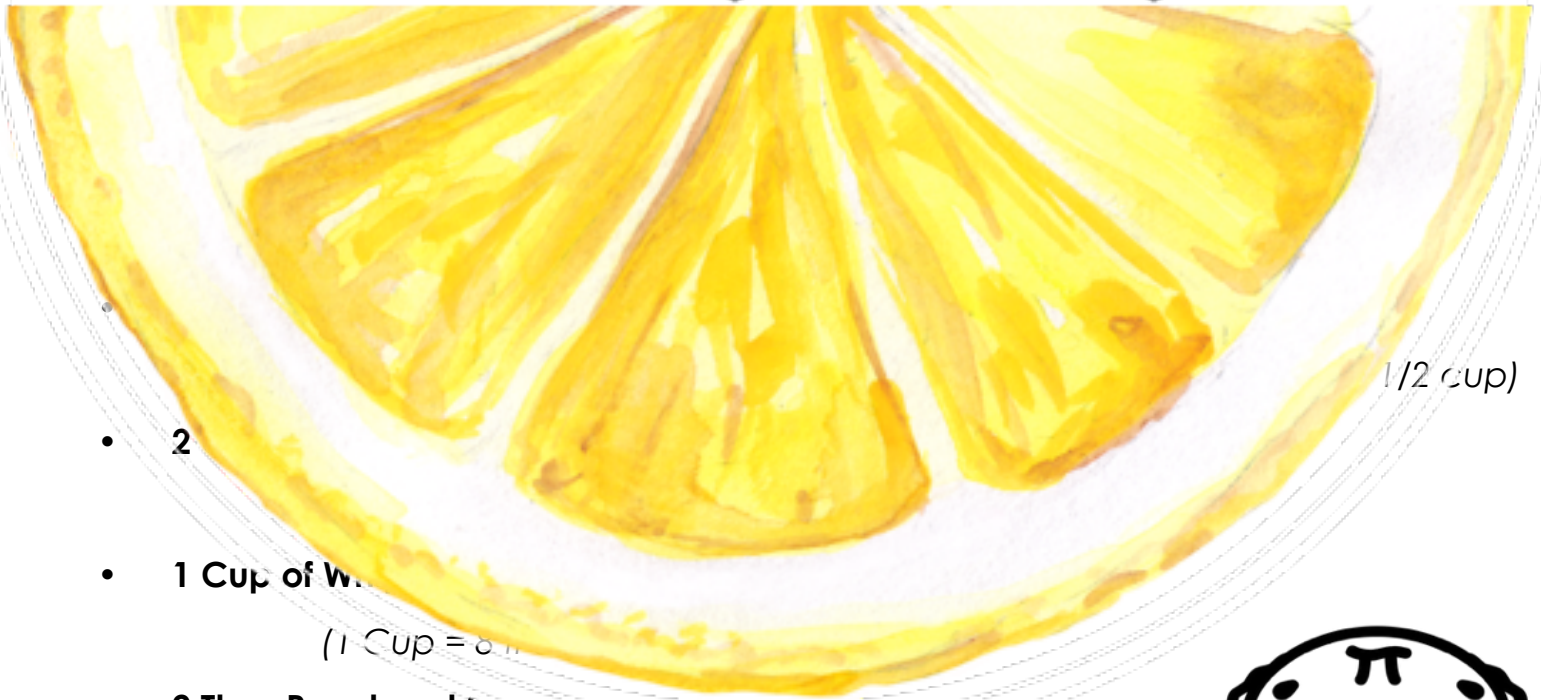
TEACHING

Per Group = One Pie

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lemon lane

- 3 Gallon Ziplock bags
- 1 Pie tin



1/2 cup)

- 2
- 1 Cup of Whipped Cream
- (1 Cup = 8 fl oz)
- 2 Tbsp Powdered Sugar
- 1/2 tsp Vanilla



π DAY EASY AS PIE



Measurement Conversions

16 tablespoons = 1 cup
12 tablespoons = 3/4 cup
2 tablespoons = 1/8 cup
1 tablespoon = 3 tsp.
1/2 tablespoon = 1 1/2 tsp.
1/8 teaspoon = 1 pinch
1/16 teaspoon = 2 drops
8 fluid oz = 1 Cup

Fractions are all around us, even in the kitchen! Just think of the different measuring tools like cups, tablespoons, or teaspoons. What about recipes? Recipes are made up of lots of part to whole relationships. You can even use fractions to "double" or "half" a favorite recipe. Use what you know about fractions below to create something DELICIOUS!

Name: _____

RECIPE:

Ingredients

EASY AS PI...PIE

procedure

(SERVES 1)

NOTED:

CRUST

- 1/2 Sheet Graham Crackers
- 1/4 tsp. Oil

FILLING

- 2 1/4 Tbsp. Instant Dry Pudding Mix
- 1/4 Cup Cold Milk

Whipped Topping

- 1/8 Cup Whipping Cream

Crust: Add the crackers to a ziplock bag, seal it and crush the crackers into crumbs. ***Sand texture! Being careful not to puncture the bag. Next add oil to crumbs and mix well. Press crumb mixture firmly into the bottom circle to and around the sides.

Filling: Add Dry Pudding Mix and Cold Milk into a new Ziplock bag. Seal and mix until consistency thickens. (3-4 minutes) Cut corner of bag and pipe into crust.

Whipped Topping: Add cream into a new Ziplock bag. Seal in as much air as possible. Refrigerate for 10 minutes. Shake the bag for two minutes. Add sugar & vanilla. Seal it with air in the bag and shake for 4 minutes. Check consistency. Continue to shake in 2 second intervals, checking the consistency after each interval. Mix until cream can hold it's shape. *Do not over-mix. Chill for 10

Can you convert any of the measurements to more simple, basic units?

TEACHING

REC.

- CRUST
- 12
- 10 tsp = 3

FILLING

- 1 cup Instant D
- 2 cups Cold Milk

Whipped Topping

- 8 fl oz = 1 cup Whipping Cream
- 2 Tbsp Powdered Sugar
- 1/2 tsp Vanilla

Whipped Topping

π DAY EASY AS PIE



Measurement Conversions

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- 12 tablespoons = 3/4 cup
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Name: _____

RECIPE: Ingredients EASY AS PI...PIE procedure (SERVES 1)

NOTED:

CRUST

- 1 1/2 Sheet Graham Crackers
- 1 1/4 tsp. Oil

Crust: Add the crackers to a ziplock bag, seal, and crush the crackers into crumbs. *Sant Texture. Being careful not to puncture the bag. Next add oil to crumbs and mix well. Press crumb mixture firmly into the bottom of pie tin and around the sides.

FILLING

- 2 1/4 Tbsp. Instant Dry Pudding Mix
- 1/4 Cup Cold Milk

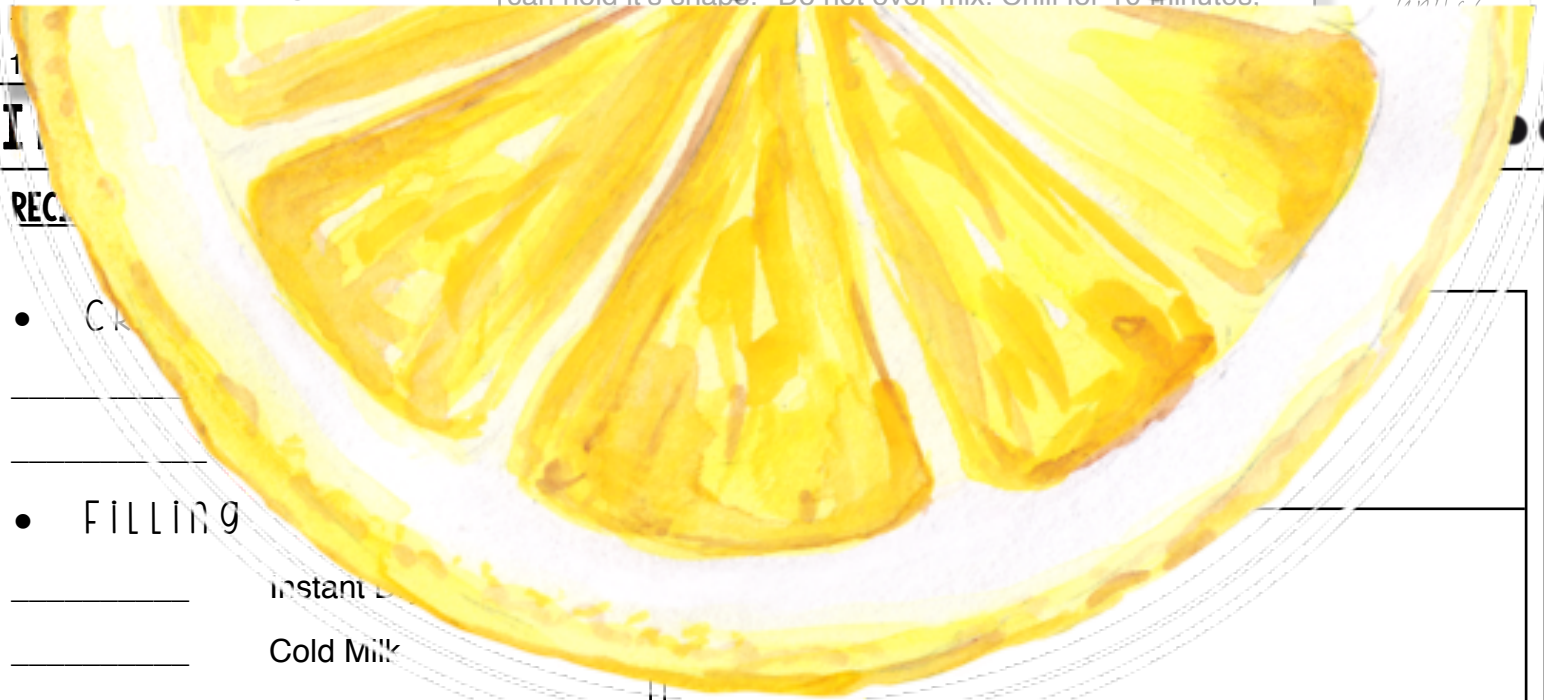
Filling: Add Dry Pudding Mix and Cold Milk into a new Ziplock bag. Seal and mix until consistency thickens. (3-4 minutes) Cut corner of bag and pipe onto crust.

WHIPPED TOPPING

- 1/8 Cup Whipping Cream

Whipped Topping: Add cream into a new Ziplock bag. Seal in as much air as possible. Refrigerate for 10 minutes. Shake the bag for two minutes. Add sugar & vanilla. Seal off with air in the bag and shake for 1 minute. Check consistency. Continue to shake in 30 second intervals, checking the consistency after each interval. Mix until cream can hold it's shape. *Do not over-mix. Chill for 10 minutes.

Can you convert any of the measurements to more simple, basic units?



REC.

CRUST

FILLING

- Instant Dry Pudding Mix
- Cold Milk

WHIPPED TOPPING

- Whipping Cream
- Powdered Sugar
- Vanilla

WHIPPED TOPPING

π DAY EASY AS PIE



List the people in your group, and in your recipe category. Divide the responsibilities. Then get to work to accomplish the task at hand. Remember the more accurate your calculations and more precise your measurements... The more delicious the end result. Answer the questions when complete. EVERYONE IN GROUP MUST COMPLETE & SHOW WORK FOR MATH.

Name: _____

Crust

Filling

Whipped Topping

Name: _____

Sub Group & Responsibility: _____

1. _____ = _____

2. _____ = _____

3. _____ = _____

4. _____ = _____

5. _____ = _____

6. _____ = _____

7. _____ = _____

8. _____ = _____

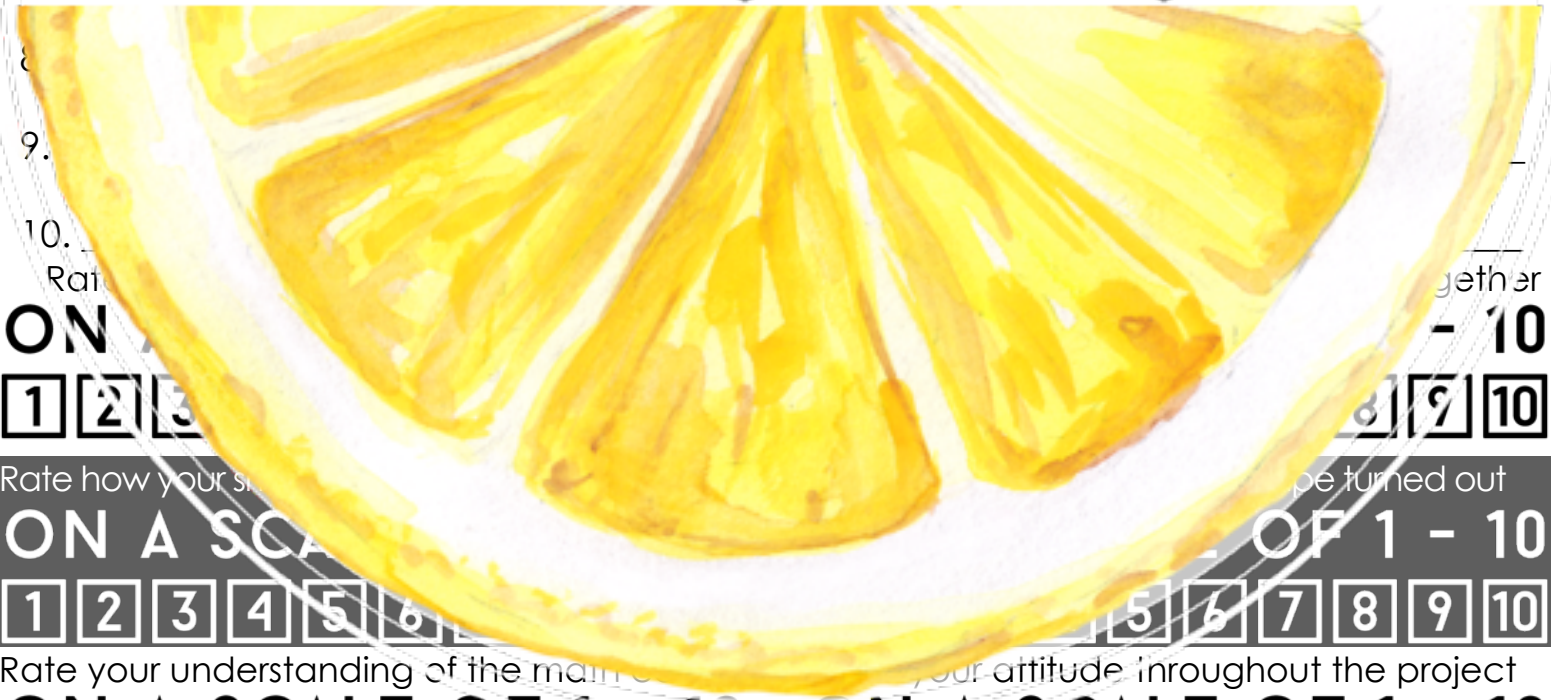
9. _____ = _____

10. _____ = _____

TEACHING

ON

lemon lane



Rate how your group did together ON A SCALE OF 1 - 10

1 2 3 4 5 6 7 8 9 10

Rate how your group did ON A SCALE OF 1 - 10

1 2 3 4 5 6 7 8 9 10

Rate your understanding of the main concepts ON A SCALE OF 1 - 10

1 2 3 4 5 6 7 8 9 10

Rate your attitude throughout the project ON A SCALE OF 1 - 10

1 2 3 4 5 6 7 8 9 10

Describe a takeaway from this project. What did you learn, or experience?

PI DAY EASY AS PIE



THE MORE PRECISE
YOUR MEASUREMENTS,
AND THE MORE
PERFECT THE CIRCLE...
THE
CLOSER
YOU GET TO π

3.14159
26535 89793
23846 26433
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37510 58209
74944 59230
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20899 86280
34825 34211
7 0 6 7 9

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Name: _____

DOWNLOAD THIS FREE

EXTENSION HERE:

www.onlemonlane.com

READ THE BLOG POST HERE:

<http://bit.ly/2Fj8r5l>

Difference between my Pie's measurement & Pi = _____

Radius is the distance from the center of the circle to the edge or circumference of a circle. Which means the radius is exactly half of the diameter. As long as we know the radius of a circle, Pi can help us find the Circumference. Simply, multiply pi x diameter.

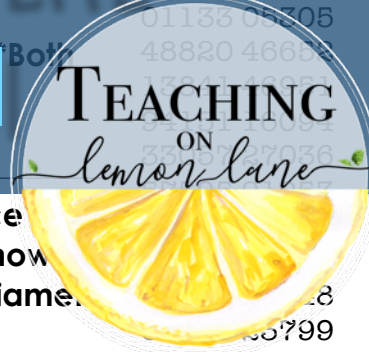
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66593 34461
28475 64823
37867 83165
27120 19091
45648 56692
52257 48610
45432 66482
13593 60726
02491 41273
72458 70066
06315 58817
48815 20920
16282 92540
91715 36436
78925 90360
01133 05305
48820 46682
38411 46831
53277 27036
17743 48011
10390 27008
14683 92467
19070 21798
60943 70277





PIE
EASY AS PIE

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Per Class:

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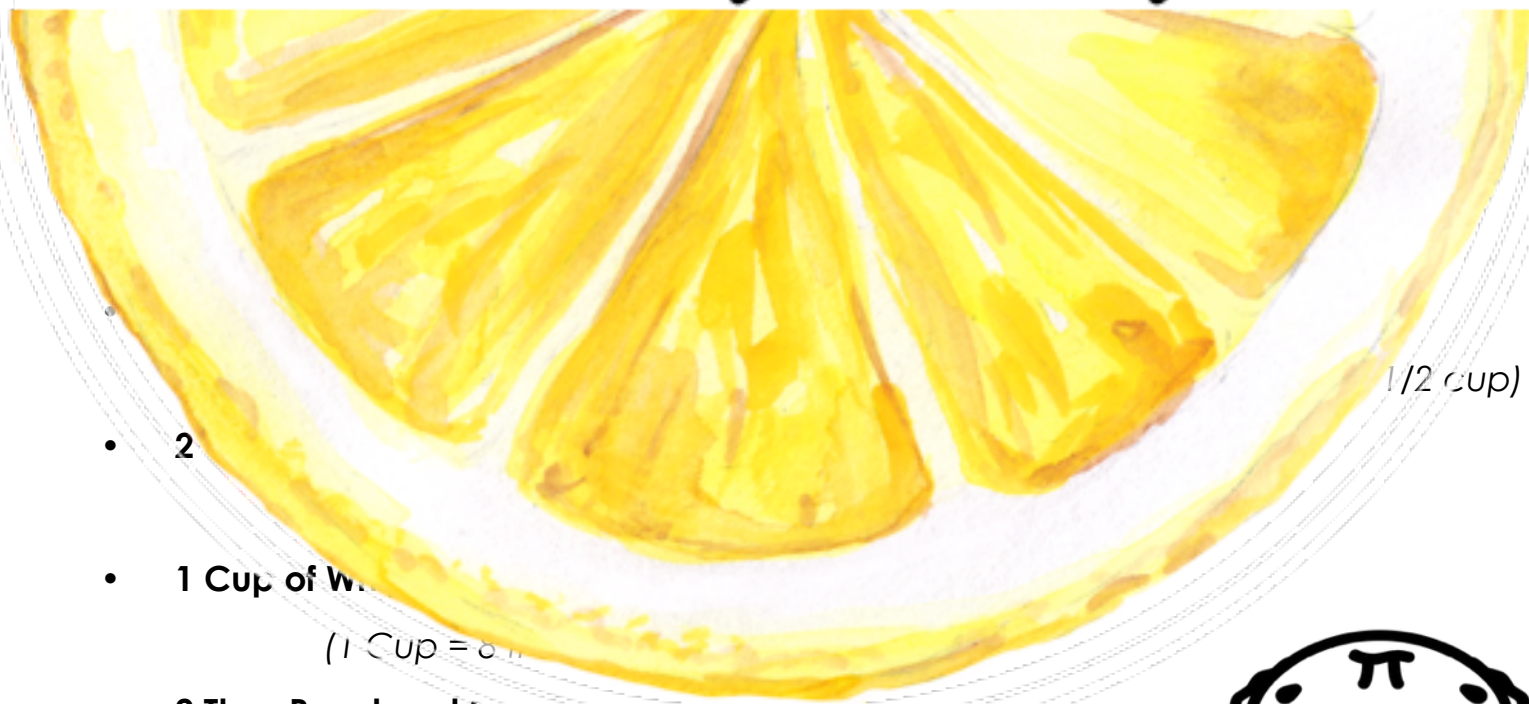
TEACHING

Per Group = One Pie

©teachingonlemonlane

ON
lemon lane

- 3 Gallon Ziplock bags
- 1 Pie tin



1/2 cup)

- 2
- 1 Cup of Whipped Cream
(1 Cup = 8 fl oz)
- 2 Tbsp Powdered Sugar
- 1/2 tsp Vanilla





PIE

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RECIPE:

Ingredients

EASY AS PI...PIE

procedure

(SERVES 1)

NOTED:

CRUST

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- 1 1/4 tsp. Oil

FILLING

- 2 1/4 Tbsp. Instant Dry Pudding Mix
- 1/4 Cup Cold Milk

WHIPPED TOPPING

- 1/8 Cup Whipping Cream

Crust: Add the crackers to a ziplock bag, seal it and crush the crackers into crumbs. ***Sand texture! Being careful not to puncture the bag. Next add oil to crumbs and mix well. Press crumb mixture firmly into the bottom circle and around the sides.

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TEACHING

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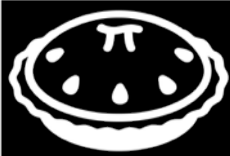
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- 2 cups Cold Milk

WHIPPED TOPPING

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- 2 Tbsp Powdered Sugar
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WHIPPED TOPPING



PIE

EASY AS PIE



MEASUREMENT CONVERSIONS

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RECIPE:

Ingredients

EASY AS PI...PIE

PROCEDURE

(SERVES 1)

NOTED:

• CRUST

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1 1/4 tsp. Oil

Crust: Add the crackers to a ziplock bag, seal, and crush the crackers into crumbs. *Sandy Texture. Being careful not to puncture the bag. Next add oil to crumbs and mix well. Press crumb mixture firmly into the bottom of pie tin and around the sides.

• FILLING

2 1/4 Tbsp. Instant Dry Pudding Mix

1/4 Cup Cold Milk

Filling: Add Dry Pudding Mix and Cold Milk into a new Ziplock bag. Seal and mix until consistency thickens. (3-4 minutes) Cut corner of bag and pipe onto crust.

• WHIPPED TOPPING

1/8 Cup Whipping Cream

Whipped Topping: Add cream into a new Ziplock bag. Seal in as much air as possible. Refrigerate for 10 minutes. Shake the bag for two minutes. Add sugar & vanilla. Seal off with air in the bag and shake for 1 minute. Check consistency. Continue to shake in 30 second intervals, checking the consistency after each interval. Mix until cream can hold it's shape. *Do not over-mix. Chill for 10 minutes.

Can you convert any of the measurements to more simple, basic units?

TEACHING

ON LEMON LANE

REC.

• CRUST

• FILLING

Instant Dry Pudding Mix

Cold Milk

• WHIPPED TOPPING

Whipping Cream

Powdered Sugar

Vanilla

WHIPPED TOPPING



PIE

EASY AS PIE



List the people in your group, and in your recipe category. Divide the responsibilities. Then get to work to accomplish the task at hand. Remember the more accurate your calculations and more precise your measurements... The more delicious the end result. Answer the questions when complete. EVERYONE IN GROUP MUST COMPLETE & SHOW WORK FOR MATH.

Name: _____

Crust

Filling

Whipped Topping

Name: _____

Sub Group & Responsibility: _____

1. _____ = _____

2. _____ = _____

3. _____ = _____

4. _____ = _____

5. _____ = _____

6. _____ = _____

7. _____ = _____

8. _____ = _____

9. _____ = _____

10. _____ = _____

TEACHING

ON

lemon lane

Rate how your group did together
ON A SCALE OF 1 - 10
1 2 3 4 5 6 7 8 9 10

Rate how your group did together
ON A SCALE OF 1 - 10
1 2 3 4 5 6 7 8 9 10

Rate your understanding of the main concepts of your attitude throughout the project
ON A SCALE OF 1 - 10 ON A SCALE OF 1 - 10
1 2 3 4 5 6 7 8 9 10 1 2 3 4 5 6 7 8 9 10

Describe a takeaway from this project. What did you learn, or experience?

π DAY

EASY AS PIE



Check out the blog post for a step by step video, additional instructions, ideas for adjustments, and a free extension.

<http://bit.ly/2Jfbrnd>

Divide the class into groups of 8-10. Each group will be working together to make one regular size pie to share at the end of the activity. The recipe is separated by three parts: crust, filling, whipped topping. Each group will need to separate themselves into 3 additional groups. Each group will be in charge of completing one of the recipe's subgroup.

Once divided into their smaller groups, the students will work together to make the adjustments to the recipe. In order to have the measurements for a regular sized pie as opposed to a single serving, students will need to multiply or use repeated addition each measurement by 8. The recipe I have created will allow for this and the numbers will work out nicely for your students when calculated correctly.

When students have their measurements they will move into actually making their pie. I've included a few tips for each subgroup.

Crust: Students will need to ground up the graham cracker into a consistent crumb mixture. Students will need to make sure all of the air is removed from their ziplock, and be careful not to burn their rolling pin, the bottom of a cup, or the palm of their hand will work great to achieve this. Once the consistency is correct students will add the oil to the bag and mix throughout. When the oil is balanced in the mixture students will then empty the mixture into a pie tin. The next part will need the student to press the mixture into the pan. This can be done by hand, but STRASS CLEAN HANDS Wax paper is also very useful to separate the mixture from little hands. Put the wax paper over the mixture and press the crumb crust into the pie tin using the paper as a guard.

Filling: Students will put the ingredients for the filling into a gallon ziplock bag. Make sure they remove as much air as possible before adding the mixture. The colder the milk before you start, the better the results. Students will knead the pudding until it begins to thicken, approx. 3-4 minutes. Remember the recipe calls for

Whipped Topping: Students will use a hand mixer to whip the cream. Check the consistency of the cream every 30 seconds. When the cream can hold its shape, (look curdled), add more cream, knead, and check the consistency. When the consistency is right you can either add the topping to the pie, or set it up.



π DAY

EASY AS PIE



LET'S BE FRIENDS!

Facebook: <https://bit.ly/2P7KgJv>

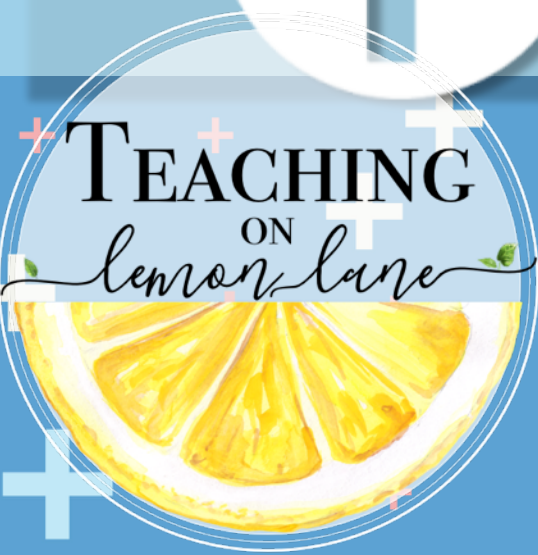
Instagram: <https://bit.ly/2ygUb8F>

Pinterest: <https://bit.ly/2Rt3uuL>

Website: www.onlemonlane.com

Teaching on Lemon Lane Group
@teachingonlemonlane

Teaching on Lemon Lane



π DAY

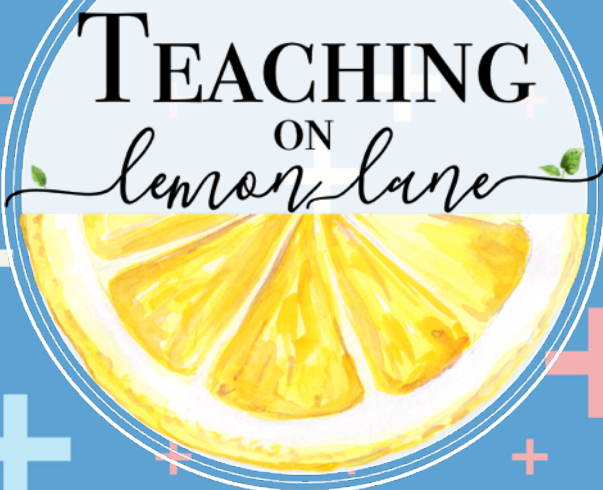
EASY AS PIE



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member only content in the
digital resource libraries.



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EASY-PEASY, LEMON
SQUEEZY!**