

# No-Bake Pumpkin Cookies

## What You Need

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| 4 cups popcorn                         | 1 cup dried fruit                    |
| 1 cup toasted and salted pumpkin seeds | 2 bags (10 ½ oz.) mini marshmallows  |
| 2 cups Chex cereal                     | 1 stick butter                       |
| 3 cups miniature pretzels (broken)     | Cooking spray                        |
| 1 cup M&Ms                             | 4 eight-inch pie tins (or cake pans) |
| 1 cup Reese's Pieces                   | Measuring cups and paper plates      |

## Directions

Divide your class into four groups. Have students combine 1 cup popcorn, ¼ cup pumpkin seeds, ½ cup Chex cereal, ¾ cup miniature pretzels, ¼ cup Reese's Pieces, and ¼ cup M&Ms into a bowl.

Melt the butter and marshmallows in a microwave for one minute or until smooth (you may want to do this in two batches—1 bag marshmallows + ½ stick butter). Divide this equally and have students fold the melted marshmallow into their dry ingredients with a spoon or spatula.

Grease the four pans and also the hands of someone from each group. Invite that person to press the mixture into the buttered pan until flat. Sprinkle ¼ cup dried fruit on top of the mixture and press gently to decorate.

Chill the mixture in the refrigerator for 15 minutes. Then cut their desserts into equal pieces and serve for a Thanksgiving treat that's easy as pie!

**Option:** No microwave access? Serve the dry ingredients as a Harvest Trail Mix. To keep it sweet but lose some processed sugar, replace the M&Ms and Reese's Pieces with dried cranberries.

