

S'MORES SOLAR OVEN

MATERIALS

- CARDBOARD PIZZA BOX
- PENCIL
- RULER
- ALUMINUM FOIL
- PLASTIC WRAP OR BAG
- BLACK CONSTRUCTION PAPER
- TAPE
- GLUE STICK
- PENCIL OR WOODEN SKEWER
- NEWSPAPERS
- OVEN MITT
- DISH OR PIE PLATE
- SCISSORS OR UTILITY KNIFE
- CHOCOLATE
- GRAHAM CRACKERS
- MARSHMALLOWS

DIRECTIONS

- 1.) CLEAN ANY STRAY BITS OF CHEESE, SAUCE OR CRUMBS OUT OF YOUR PIZZA BOX.
- 2.) USING THE RULER AND PENCIL, DRAW A SQUARE ONE INCH IN FROM THE EDGES OF THE TOP OF THE BOX.
- 3.) USE THE BOX CUTTER OR KNIFE TO CUT OUT THREE OF THE FOUR SIDES OF THE SQUARE.
- 4.) MAKE A CREASE ALONG THE UNCUT SIDE OF THE SQUARE TO CREATE A FLAP THAT STANDS UP.
- 5.) CUT A PIECE OF ALUMINUM FOIL LARGE ENOUGH TO COVER THE INNER SIDE OF THE CARDBOARD FLAP.
- 6.) WRAP THE FOIL TIGHTLY, AND SECURE WITH TAPE.
- 7.) LINE THE BOTTOM OF THE PIZZA BOX WITH BLACK CONSTRUCTION PAPER.
- 8.) CUT TWO PIECES OF PLASTIC WRAP THAT ARE THE SAME SIZE AS THE TOP OF THE PIZZA BOX.
- 9.) USE TAPE TO SECURE THE PLASTIC WRAP TO THE INSIDE EDGES OF THE SQUARE WINDOW YOU CUT INTO THE BOX. YOU ARE CREATING AN AIRTIGHT WINDOW.
- 10.) ROLL UP SOME NEWSPAPER PAGES INTO TUBES TO STUFF INTO THE SIDES OF THE BOX. MAKE SURE YOU ARE STILL ABLE TO CLOSE THE LID OF THE PIZZA BOX.
- 11.) NOW IT IS TIME TO COOK SOMETHING! THE BEST TIME TO USE YOUR OVEN IS BETWEEN 11 AM AND 2 PM. MAKE SURE TO SET THE FOOD ON A DISH SO YOU DON'T MESS UP THE INTERIOR OF YOUR OVEN.
- 12.) ONE FOOD OPTION IS A SOLAR S'MORE. PLACE ONE OR TWO MARSHMALLOWS ON TOP OF A GRAHAM CRACKER. PUT TWO TO THREE SQUARES OF CHOCOLATE ON TOP OF THE MARSHMALLOW. WAIT UNTIL IT'S DONE COOKING TO TOP IT WITH THE SECOND GRAHAM CRACKER.

