How to make a pizza box solar oven

What you will need:

- Cardboard pizza box
- Marker
- Ruler
- Scissors
- Aluminum foil
- Clear tape
- Black construction paper
- Plastic wrap
- Clear plastic plate
- Newspapers
- 12-inch wooden rods
- S’more ingredients

Instructions:

1. Use the scissors to cut a flap into the lid of the pizza box, cutting on three sides and leaving about an inch from the edges of the cover of the pizza box. Fold the flap up so that it stays open when the pizza box is closed.

2. Cover the inside of the flap (the part that faces the inside of the pizza box) with aluminum foil. Secure the aluminum foil covering with tape on the outside of the flap.

3. Make a “window” in the part of the pizza box cut open underneath the flap by taping two layers of plastic wrap to the inside cover of the pizza box. Be sure to tape the plastic wrap tightly.

4. Cover the bottom of the pizza box in black construction paper, taping the paper down in the corners.
5. Make four rolls of newspapers that will all fit in the pizza box without preventing the pizza box from closing. Form a box with the newspaper rolls and tape the segments together. Tape the newspaper rolls to the bottom of the pizza box so that the edges of the inside of the pizza box is lined with newspaper.

6. Place the food you wish to cook on a plastic plate in the center of the pizza box and close the lid. **DO NOT ATTEMPT TO COOK MEAT IN THE SOLAR OVEN.** Safe foods to try in your solar oven are: toast, s’mores, nachos with cheese. Check with a trusted adult for other suggestions.

7. Use a wooden rod to prop open the flap of the pizza box. The solar oven will work best if one of the ends of the rod is placed in the corner of the pizza box so that it is stable.

8. Leave your solar oven out in the sun until the food is done. For best results, use your solar oven from 12pm-3pm on a sunny day.