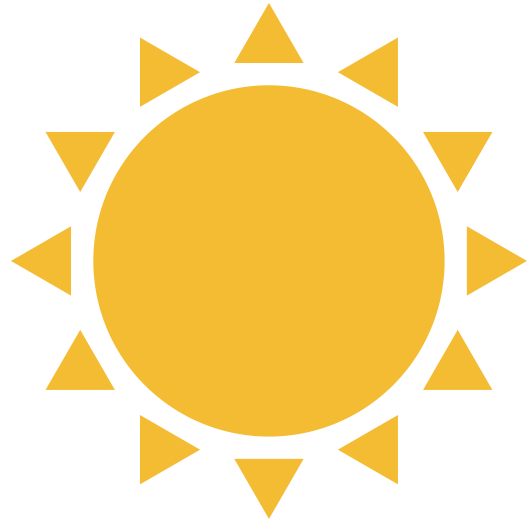


Solar Oven

You will need:

- old pizza box (or similar box)
- aluminum foil
- box cutter or utility knife (parents)
- plastic cling wrap
- black construction paper
- tape



Steps:

1. Use a box cutter or utility to cut a flap in the lid of the pizza box. Cut along three sides, leaving about an inch between the sides of the flap and the edges of the lid. Fold this flap out so that it stands up when the box lid is closed.
2. Cover the inner side of the flap with aluminum foil so that it will reflect rays from the sun. To do this, tightly wrap foil around the flap, then tape it to the back, or outer side of the flap.
3. Use clear plastic wrap to create an airtight window for sunlight to enter into the box. Do this by opening the box and taping a double layer of plastic wrap over the opening you made when you cut the flap in the lid. Leave about an inch of plastic overlap around the sides and tape each side down securely, sealing out air.
4. Line the bottom of the box with black construction paper—black absorbs heat. The black surface is where your food will be set to cook.
5. Take it outside to a sunny spot and adjust the flap until the most sunlight possible is reflecting off the aluminum foil and onto the plastic-covered window. Use a ruler or stick to prop the flap at the right angle.
6. You are ready to cook, we suggest smore's!

