

CREATE A SOLAR OVEN



Take advantage of the summer heat and cook yourself a tasty treat in a homemade solar oven! Colorado's warm, sunny summer days are perfect for this outdoor project. Simply grab a pizza box and a few household items, add a lot of sunshine and voila...your new solar oven will allow you to cook a meal outside without using any electricity.

Materials

- Cardboard pizza box
- Aluminum foil
- Clear plastic wrap
- Black construction paper
- Tape
- Scissors or box cutter
- Stick



Instructions

1. Using the scissors or box cutter, cut a flap in the lid of the pizza box. Do this by closing the lid, drawing a square on top of the lid, leaving between 1-2 inches between the sides of the flap and the edge of the lid, and cutting along three sides. It is recommended to have an adult help with the cutting.
2. Fold the flap up so it stands up when the box is closed. Cover the inner side of the flap with foil, keeping the shiny side out, so it can reflect the sun's rays. Tape the foil to the flap to secure it.
3. Open the box and cover the inside of the box with foil, keeping the shiny side out, and taping it in place. Place the piece of black construction paper in the center of the bottom of the box.
4. With the box still open, create an airtight window for sunlight to enter by taping a double layer of clear plastic wrap over the opening that you cut out in the first step. Make sure the plastic wrap is about an inch larger than the opening, pull it tightly across and tape it thoroughly so it is completely sealed.
5. Now, place your solar cooker in a sunny spot. Place the food you want to cook on the black construction paper and close the lid. Prop up the flap with a stick so that sunlight can enter through the plastic wrap. Solar cookers can reach as high as 200 degrees on sunny days! Try making mini pizzas with bagels, tomato sauce and mozzarella, a campfire-free s'more or simply heat up your leftovers from the night before!