



Sun-sational Solar Oven

Introduction: In this experiment, we are going to teach you how to make your own solar oven to cook snacks like smores!

Approximate Time: 60 minutes

Materials:

- A cardboard pizza box
- Scissors
- Aluminum foil
- Plastic wrap
- Tape
- A ruler
- Black construction paper
- A Stick or Dowel
- For smores: Chocolate, marshmallows, and graham crackers



Procedure:

1. Cut out a square hole in the top of the pizza box, with the edges 1 inch away from each side. (Use a marker and ruler if needed.)
2. Flip the flap upwards and cover it with aluminum foil to reflect sunlight. Secure with tape and make it as clean as possible with few wrinkles.
3. Put plastic wrap over the hole in the box. Secure with tape and make it as smooth as possible.
4. Open the box normally and put more aluminum foil on the bottom and side walls, securing with tape when needed.
5. Put the black construction paper on top of the aluminum foil on the bottom to absorb heat.
6. Take the stick or dowel and tape it to the outside of the box and the inside of your flap to hold it up.
7. Test it out! Put it in a sunny spot and leave the food you want to cook inside (such as smores). Open the flap and prop it up so the sunlight reflects off the flap onto the food. Wait for the food to cook and enjoy!
8. Disclaimer: This will not heat the food hot enough to kill bacteria. Do not use this to cook foods such as meats.

Tips & Tricks:

- If you are cooking smores, touch the marshmallows to see if they are cooked. They may not look cooked!

Scan for Video

