

Solar Pizza Oven

What You Need:

- Cardboard pizza box (the kind delivered pizza comes in)
- Box knife or scissors
- Aluminum foil
- Clear tape
- Plastic wrap (Heavy duty saran wrap, clear page protector, or a freezer zip lock bag will also work)
- Black construction paper
- An adult to help with cutting

What You Do:

1. Use a box knife or sharp scissors 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 glue or tape it to the inner side.
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. To insulate your oven so it holds in more heat, place a sheet of tinfoil on the sides and bottom of the box. Make sure your box can close tight so no air can escape.
5. 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. How much you need will depend on the size of the pizza box you're using to make your solar oven.
6. The best hours to set up your solar oven are when the sun is high overhead—from 11 am to 3 pm. 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. You may want to angle the entire box by using a rolled up towel.
7. You can make many fun treats in your solar oven! S'mores, hot dogs, or even make nachos with chips and cheese! Remember to be careful removing your treat. It may be hot!