**Solar Oven**

**Materials**

* Cardboard box with lid
* Scissors
* Aluminum foil
* ​Black paper
* Plastic wrap
* Pencil (or a stick or skewer)
* Tape
* Ingredients to make s'mores
	+ Graham crackers, marshmallows & chocolate​

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**Steps**

1. Cover the inside of the box and lid with aluminum foil, shiny side facing out.  Tape the foil in place.
2. Cut the top of the lid to make a flap, place the black piece of paper along the bottom of the box, and cover the hole with plastic wrap.  (Secure the plastic wrap in place with tape, if needed).
3. On a sunny day, bring the oven outside.  Place your assembled s'mores inside the box.
4. Place on the lid and prop it open with your pencil/stick/skewer.  Make sure the opening is facing the sun!
5. Wait about 30-min to 1-hour, (timing depends on intensity of sun), then take out the s'mores and enjoy!

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**Experiment**

* Try cooking different camp foods to see what works.