



Name \_\_\_\_\_

## Creating a Solar Oven to Make Solar S'mores

### Materials/Ingredients:

A Cardboard box with lid (box depth should be about 3 “)

Plastic wrap-clear

Aluminum foil

Black paper

Tape

Stick or Pencil

Scissors

Graham crackers

Jumbo marshmallows

Chocolate

## Create Solar Oven Procedure:

1. Line the inside of the cardboard box with black paper. A shoe box or pizza box works well because the lid stays attached.
2. With scissors, cut a three-sided flap out of the top side of the box, leaving at least a 1-inch border around the three sides.
3. On the inside of the box, cover the opening under the flap with plastic wrap and tape or glue it in place.
4. Cover the flap with aluminum foil. Make sure the foil is flat and smooth as possible to make it like a mirror.
5. Using a stick, prop the flap open. You may use tape or glue to make the stick stay put.
6. Set the oven in the direct sun, with the flap propped to reflect the light in the box. Preheat the oven for at least 30 minutes.
7. Break the graham cracker in half to make squares and place inside your solar oven with a jumbo marshmallow on top of each cracker. Don't add the chocolate yet, it will melt very quickly in the sun. Place your solar oven in direct sunlight with the flap open. Let it cook.
8. The marshmallows will take anywhere from 30 - 60 minutes to cook. Once the marshmallows are squishy, open the lid and place a piece of chocolate on top. Place another graham cracker on top of the chocolate and press down to squash the marshmallow.