



Solar Oven S'mores!

Craving a s'more, but missing the fire? Learn how to make an ooey-gooey s'more using a pizza box and the power of the sun!

Length: 1 Hour Difficulty: Medium

Supplies You Will Need

- Cardboard pizza box
- Box knife or kitchen knife
- Aluminum foil
- Masking tape
- Plastic wrap or gallon sized plastic bag
- Black construction paper

- Ruler
- Graham crackers
- Marshmallows
- Chocolate bar

ACTIVITY INSTRUCTIONS

(Parental Warning: Knife use)

- 1. Prep the pizza box. Cut a hole in the top of the box being sure to leave one side of the hole attached making a flap (i.e. only cut three sides of the "hole").
- 2. Line the bottom of the pizza box with black construction paper.
- 3. Cover the hole on the top of the pizza box with your plastic. Use your masking tape to tape all sides of the plastic to the pizza box.
- 4. Cover the bottom of the flap with aluminum foil. Attach with masking tape to make sure it doesn't move!
- 5. Prep your S'mores! Top one half of the Graham Cracker with part of your chocolate bar and the other half of the Graham Cracker with your marshmallow. Place your solar oven outside directly in the sunlight with the tinfoil flap facing the sun. Use your ruler or a stick to prop the flap up so the sun hits it.
- 6. Let your S'more bake for at least 30 minutes!
- 7. Put your marshmallow graham and your chocolate graham together and ENJOY! Make sure to have a few paper towels handy as these tend to get super gooey and messy!

