

MAKE A SOLAR OVEN

In this fun project, you will harness the power and heat of the sun to cook a cheese quesadilla!

To complete this project, you will need the following materials, as well as an adult to assist you:



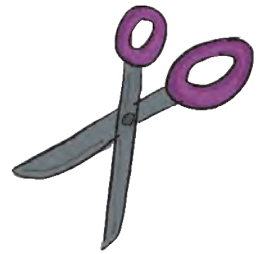
EMPTY PIZZA BOX



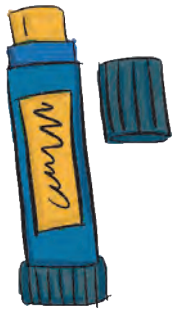
MARKER



RULER



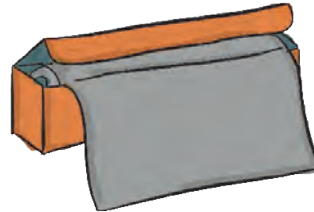
SCISSORS



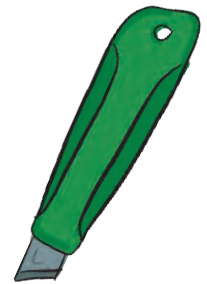
GLUE STICK




**BLACK
CONSTRUCTION
PAPER**

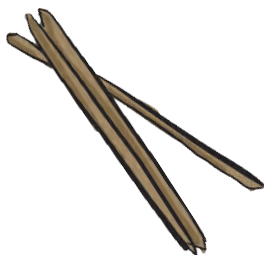


**ALUMINUM
FOIL**



CRAFT KNIFE

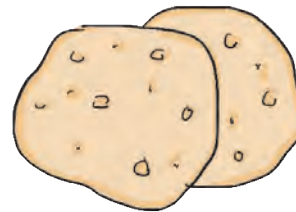
 to be used
by an adult



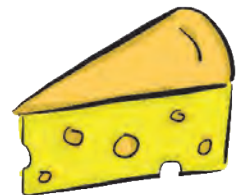
**BAMBOO SKEWER,
STICK OR DOWEL**



**CLEAR
PLASTIC WRAP**



**FLOUR
TORTILLA**



CHEESE

FOLLOW THESE INSTRUCTIONS TO CREATE YOUR OVEN AND COOK YOUR QUESADILLA.

- 1 Using your ruler and a pencil, measure a window with a 1 inch margin on each side of the top of the box.
- 2 Have an adult cut three sides with a craft knife, leaving one edge connected.
- 3 Carefully pry open the flap. This will become your sun window. Fold the window up along the uncut line.
- 4 Glue the aluminum foil to the inside of your window, smoothing out as many wrinkles as possible.
- 5 Line the rest of the box with foil, inside and out.
- 6 Tape the black piece of construction paper on the inside bottom of the box, on top of the foil.
- 7 Glue the plastic wrap to the underside of the lid. Try to make the seal as airtight as possible.
- 8 Place a flour tortilla on a piece of aluminum foil and cover half of the tortilla with cheese.
- 9 Put the prepared tortilla (with foil underneath) into your oven and place outside in the sun.
- 10 Close the box.
- 11 Use a bamboo skewer, stick or dowel to prop the flap open.
- 12 Choose an angle that reflects the most light into the solar oven.
- 13 Cook! Check your food every 10 minutes. This could take anywhere from 20 minutes to 2 hours depending on how sunny it is outside.
- 14 When the cheese is melted, fold the tortilla in half and enjoy!

