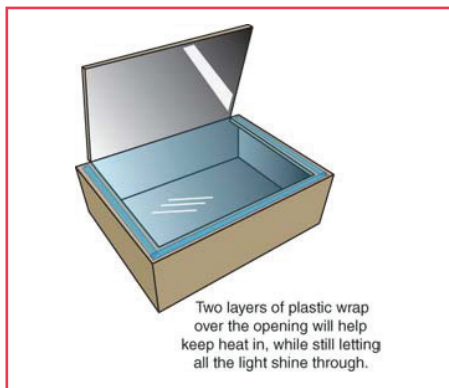


Take the Challenge 2

Solar Oven S'mores

Continued

3. Glue or tape two layers of plastic wrap or clear sheet protectors as tightly as possible on the inside of the box across the opening you cut in the lid. This will allow the air inside the box to heat up but keep the heat trapped inside the box.



4. Glue black construction paper to the bottom of the box. The black color will absorb the heat.



5. Break graham crackers in half to make squares. Place four squares in the solar oven and place a marshmallow on each.



Note: It takes the marshmallow longer to melt than the chocolate, so first we'll melt the marshmallow and then add the chocolate on top.

6. Close the oven lid (the part with the plastic wrap on it) tightly, and tape a wooden stick to prop up the oven door flap.



7. Set your oven outside in the direct sun, the open flap will reflect the light into the box.
8. Depending on how hot the day is, and how directly the sunlight shines on the oven, the marshmallows will take 30 to 60 minutes to get squishy when you poke them.
9. When marshmallows are squishy, open the oven lid and place a piece of chocolate (about half the size of the graham cracker square) on top of each marshmallow. Place another graham cracker on top of the chocolate and press down gently to squash the marshmallow.
10. Close the lid of the solar oven and let the sun heat it up for a few minutes more, just to melt the chocolate a bit.
11. Enjoy your tasty treat!