

# CARDBOARD BOX OVEN

Are you tired of heating up your whole house in the summer just to make some cookies, or other dinners in the oven? Why not try the Cardboard Box Oven! Great idea for those weekend camping trips, Boy Scout projects and disaster preparedness so what are you waiting for? Make one this weekend.

## Materials Needed:

- 1- Paper Box
- Aluminum foil (enough to cover the inside of the box, and the ground under the box)
- 4- can's (size of soda can to hold the box off the ground by 5" plus)
- 1- metal pie tin
- Charcoal briquettes or stove in a can
- Leather Gloves or oven mitts
- 1- Cookie sheet
- pieces of wood, pebbles etc (to hold up one side of the box for ventilation)

## Directions:

- 1- Lay some foil on the ground a little bigger then the size of the opening of the box.
- 2- Light charcoal briquettes on the foil. Note: you control the baking temperature of the oven by the number of briquettes used. Each briquette supplies 40 degrees of heat – for 360 degree temperature will take 9 briquettes. Or light your stove in a can and put in center of tin foil.
- 3- Cover the inside of the paper box completely with foil, placing the shiny side of the foil out, tape down the edges to hold in place.
- 4- Place four empty can's (soda, soup) in the cooking area, (placing the cans at the corners of the cookie sheet) place the cookie sheet with the food to be baked on top of the cans.
- 5- Put the box over the cooking area with peddles (or other item) to provide the air that charcoal or stove in a can needs to burn or cut air vents along the lower edge of the box. This creates your oven.
- 6- Note: that this oven has no timer so you will need to monitor your baking.

**Remember!** This oven will become as hot as your regular oven in your kitchen so make sure you ware leather gloves or oven mitts to remove the box and to remove the food! For more information visit the AVERT web site at [www.avertdisasters.org](http://www.avertdisasters.org)

