

Reflective Box Oven

You can make different kinds of ovens from materials found around the home. A reflective box oven, made from corrugated cardboard boxes and aluminum foil, uses the heat from your campfire to bake things like bread, pizza, muffins, and cookies.

Supplies:

- 1 apple box with Lid, or 2 large, matching boxes with flaps cut off
- Heavy duty aluminum foil
- Stapler
- Heavy duty scissors
- Metal wire rack that fits inside the box
- Metal wire (optional)
- 2 aluminum pie pans
- Bricks or boards for a base
- Charcoal
- Tongs
- Hot pads

Instructions:

1. Completely cover the inside and bottom of the apple box with heavy duty aluminum foil. Fold the foil over the edges about 2" and staple it to the box. Turn the box on its side.



2. Place a rack in the box so that it is level and approximately 8" from the bottom of the box. You may secure it with wire on all 4 corners of the rack. Or, use a rack that comes with legs. Make sure the rack fits completely inside the box.



3. Cut the lid of the apple box or second matching box down to about 3" to 4" from the bottom. This is now the door of the oven.



4. Cover the outside of the door with foil and secure the foil in place with staples. Place the lid with the foil side toward the opening of the oven to form a door.

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5. Place bricks or boards under the bottom edges of the oven so air can circulate and keep the outside of the box cool.



6. Join two pie pans with the bottoms together and the tops facing up and down. The top pan holds the coals while the lower pan holds the coals off the bottom of the oven. Place about twelve hot coals in the top pie pan and place both pans in the bottom, center of the oven.



7. Place food on the rack for cooking like you would in a normal oven.

8. Cover with the oven door to cook the food.



9. Use a pair of pliers or tongs to adjust the coals and a hot pad to remove the hot pans from the oven.

Reflector Oven:

To use the oven as a reflector oven, you don't need the pie tins or the door. Place the pan of food on the rack in the oven and set the oven close to and facing a heat source like a campfire. The radiant heat from the heat source will then cook the food.



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