

The Cardboard Box Oven

A Cardboard Box Will Make An Oven – And It Works Just As Well As Your Oven At Home!

Start with a large box (Costco Apple Box or any double corrugated box that will fit a cake pan or cookie sheet with about 1" all around will do.) Note: Does not have to have a lid.



Lots of large high quality, **heavy duty**, tin foil (commercial time, use Reynold's Wrap)

- 4 pop cans or 2 Wire Coat Hangers and maybe a wire rack that will fit inside your oven to set your cookie sheet on
- A cake pan or small cookie sheet that will fit inside your box
- Charcoal Briquettes
- 2 Aluminum Pie Pans
- Metal Tongs & Oven Gloves
- One small friendly stone to vent bottom



Construction

1. Cover the inside of box with two layers of foil. Be sure you have no box showing anywhere. You can tape it down on **OUTSIDE**. No cardboard can be exposed on the inside or your box will burst into flames!!!!
 - a. Use a damp paper towel or sponge to spread Elmer's Glue on the inside of the box to stick the foil to the box
2. Place four pop cans (fill them partially with sand, gravel, dirt to make them stable) to support cake pan/ cookie sheet and lower box oven over all.
3. Place a large sheet of foil on a level, not burnable, piece of ground.
4. Light the charcoal and wait about 20 min for charcoal to be ready.
5. Place the charcoal into the pie pan using tongs & oven gloves.
 - a. Check your recipe for the required temperature. Use 1 briquette for each 40 degrees needed (10 briquettes will heat to 400 degrees). Have a few extra briquettes if you will be baking past 30 minutes.
6. Place cookies or whatever you are cooking on the cookie sheet as per instructions.
7. Cook for amount of time called for in recipe. If cooking for much more than 30 minutes replenish charcoal.
8. Use the small rock to lift one corner of your oven (Need oxygen to burn!!).



Note: Be sure and lift box straight up or you will "dump" the heat. No peeking allowed!!

Anything you can cook in an oven at home can be done in a box though best for things that can be done in 30 min or so.

For All Box Ovens:

Control the baking temperature of the oven by the number of charcoal briquettes used. Each briquette supplies 40 degrees of heat (a 360 degree temperature will take 9 briquettes).

Experiment!

Build an oven to fit your pans – or your menu: Bake bread, brownies, roast chicken, pizza or a coffee cake. Construct a removable oven top or oven door. Punch holes on opposite sides of the oven and run coat hanger wire through to make a grill to hold baking pans. Try the oven over the coals of a campfire.

