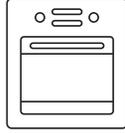


Camp Longleaf Retreat at Home

SUN SNACK SUNDAY

Solar Powered Oven



Materials needed:

- Box (one that fully closes like a cereal box)
- Ruler
- Marker
- Scissors or box cutter
- Tape (we suggest black duct-tape)
- Foil
- Stick (pencil, skewer, etc.)
- Clear cling-wrap (or something similar)
- Black paper (optional)
- Paper plates

Steps:

Step 1:
Draw 3, 1 inch lines on top of box. Carefully, cut along lines.

Step 2:
Cover outside of box with black paper and tape. Leave one side-end open.

Step 3:
Cover inside of box with foil.

Step 4:
Tape clear cling-wrap over center opening.

Step 5:
Add stick (pencil, skewer, etc.) to keep lid open.



Weekly Challenge

Submit a picture on Friday of you enjoying your sun snacks!

Check out our social media to see how our solar powered oven turned out!

Solar Nachos

Ingredients:

- 2 Cups tortilla chips
- 1/2 - 1 Cup cheddar or Mexi-blend cheese

Instructions:

- Place tortilla chips on a paper plate or pie pan.
- Sprinkle the cheese on top.
- Place the plate inside the solar oven.
- Heat until the cheese is melted.
- Depending on how sunny it is, this usually takes about 15-20 minutes.



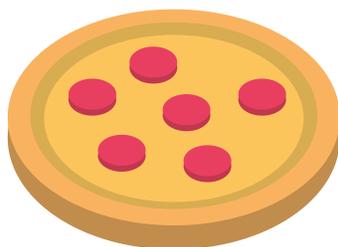
Solar Mini-Pizzas

Ingredients:

- 1 English muffin, split in half**
- 4 Tablespoons pizza sauce**
- 1/4 - 1/2 Cup mozzarella cheese, grated**
- 4 - 6 Pepperoni slices (or other topping of your choice)**

Instructions:

- Split the English muffin in halves, and place both on paper plate or pie pan.**
- Spread the pizza sauce on muffin.**
- Sprinkle the cheese on top of sauce.**
- Place the topping on top of cheese.**
- Put the plate in the solar oven.**
- Heat until cheese is melted and sauce and topping are hot. Usually takes 20-30 minutes.**



Pineapple Cherry Dessert

(serves 2)

Ingredients:

- 2 Cake donuts, stale is fine**
- 1/4 Cup crushed pineapple, drained**
- 10 Maraschino cherries, stemless and cut in half (20 halves total)**
- 1/4 Cup brown sugar**
- 1/4 Cup maple syrup**



Instructions:

- Place the solar oven out in the sun to pre-heat while you prepare the recipe.**
- Cut the donuts into bite size pieces and place on a paper plate wrapped in foil.**
- Evenly sprinkle the drained, crushed pineapple over the donus.**
- Evenly sprinkle the cherries, then the brown sugar, and finally the maple syrup.**
- Place into the hot solar oven for about an hour until thoroughly heated.**