

Box Oven Baking

Box oven cakes are fun to make and delicious to eat in the out-of-doors. You don't need to wait for a special occasion to make one.

Materials

Cardboard box, approximately 12" x 16" x 14" deep for large cake; 12" square for smaller cake.

Aluminum foil

Scotch or masking tape

Knife

4 to 6 empty 12-oz beverage cans

Charcoal

Plastic roasting wrap (optional)

Cake pan

Cake mix and/or ingredients

Canned frosting

Decorator frosting with fancy tip, tube or push-button can

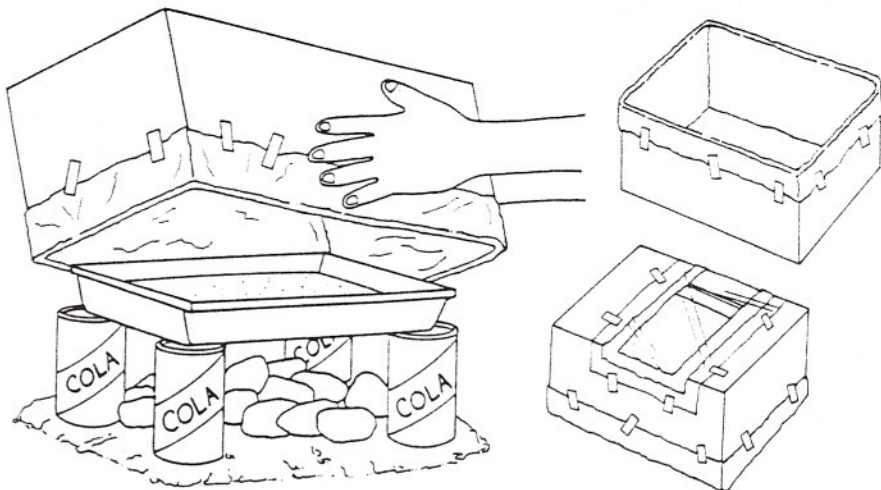
Directions

For a 9-inch by 13-inch cake, cut the top flaps off a large box. Line the inside of the box with aluminum foil, bringing the foil around the edges and down the outer side about 4 inches. Anchor with tape. If you want to watch what is happening in your oven, cut a square hole in the solid top of the oven box, and tape clear plastic roasting wrap tightly over the hole.

Fill four empty beverage cans about half full with sand or dirt, and place them in the charcoal pit so each can will support a corner of your cake pan.

Light 14 pieces of charcoal; then mix your cake.

When the charcoal is giving off even heat, spread the coals, set cake pan on the beverage cans, and place cardboard



box oven over the pan. Make a small gap for air at each end of the oven by scraping some dirt away. Air circulation is needed to keep the charcoal burning.

Bake cake for the length of time

specified in the recipe. Do not peek! Lifting the box will cause the oven to lose heat.

If you use an 8-inch square pan and a 12-inch square box for the oven, light only 12 pieces of charcoal.

COOKIE PAN REFLECTOR OVEN

