Paper Box Reflector Oven

Step-by-Step Instructions

This small homemade box oven is just big enough to bake a 9x13 casserole or cake. It is simple and inexpensive to make. It uses less charcoal than the apple box oven to achieve the same results. It is easier to bake in than the apple box design and it stores nicely. It bakes using only 8-10 briquettes. It is an effective way to bake using charcoal. Charcoal is inexpensive and stores well. The paper box oven is for outdoor use only!
NEVER, NEVER, use charcoal indoors as it produces deadly carbon monoxide!

Materials Needed:
- Paper box
- Heavy duty aluminum foil
- Aluminum tape
- Two wooden dowels or metal supports
- Spray adhesive (optional)
- Pie pan or disposable grill liner
- Blanket for insulation (optional)

Paper Box Oven
The original idea for this oven came from BYU Professor Steven Jones. We have modified his design to come up with one that works well for us.
Let us know what you try to make it even better!

Step 1
Cut two round holes in each side of the box a little more than half way up for the support rods.
Cut two holes 3-4" x 3/4" on each side, close to the bottom, to provide air for the charcoal.
Cover wooden dowels with aluminum foil tape.
Cover box with heavy aluminum foil inside and out. Spraying the box with spray adhesive first makes this step much easier.
Secure the aluminum foil with aluminum tape. Make sure that none of the cardboard is showing as it will burn.
Step 2
Invert a pie pan or disposable grill liner on the bottom of the box. Use anything that will keep the charcoals from sitting directly on the box (They will burn the box if placed directly on the cardboard).
Insert the support rods into the holes.
Place a piece of foil on top of the grill liner to make clean up easier.
Start charcoals and place evenly on the foil-covered inverted pie pan or grill liner. Replace lid and allow to preheat for a few minutes.

Step 3
Place a pan of food on top of supports and replace the lid.
You can bake cookies, cupcakes, small loaves of bread, roasts, casseroles .... just about anything that you can cook in standard oven in about the same amount of time.
Watch the distribution of coals to ensure even cooking.

Step 4
This homemade oven bakes using only 8-10 charcoal briquettes.
Control the temperature by using one coal for about every 40 degrees desired. Oven will maintain temperature for 60-75 minutes. Add fresh coals as needed for longer cooking times.
350 degrees = 8-9 coals
400 degrees = 10 coals

Step 5
You may want to insulate the oven using a blanket or towel. This helps the oven to operate more efficiently, especially in cold weather.
This oven can be used over and over. Some tears may occur in the aluminum foil due to wear. Just cover them with a piece of aluminum tape. Remember, any exposed cardboard will burn.