

The Big Baking Bash

By

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EXT. PICTURESQUE FIELD

Poppies and tulips abound as we approach four outdoor baking setups. Standing behind them are four contestants wearing white aprons and staring straight ahead. The four contestants are ELIZABETH – a universal grandma type, JULIAN – the counterculture tattooed arm type, MIKE – an unassuming middle aged man, and TONI – a female in her early 20s.

The hosts, RICH – a primly dressed man in his 40s and SERENA – a woman of similar age in a pantsuit, appear somehow.

SERENA

Good morning, cakesters! It's time to rise and shine like a yeasty dough!

RICH

That's right, because today is the semi finals here on the Big Baking Bash, which means that one of you lovely folks will be heading home forever at the end of the show.

SERENA

But! The rest of you will be one step closer to the grand prize of two thousand dollars!

The contestants clap.

RICH

But enough rambling. Let's talk shop, shall we?

SERENA

We shall! Today's challenge takes you back to the basics. We want you to make... a cake!

We see the faces of the contestants, they're all shocked and confused.

INT. INTERVIEW ROOM

One on one interview with Elizabeth. The room is well lit and pastel, as is the case with everything else.

ELIZABETH

A cake? Quite... rudimentary, don't you think?

Similar interview but now with Mike.

MIKE

That's all they give us – cake? Huh.
This may be harder than I'd expected.

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RICH

Now I know some of you might be
thinking, 'A cake? Quite...
rudimentary, don't you think?'

Elizabeth's expression is unchanged.

RICH

...But I can assure you, you will be
challenged. The judges are expecting
absolute technical perfection. You're
in the semifinals now – show us why!
As for the cake itself, you can make
any kind you like – sweet, savory,
pan, European –

SERENA

– beef, something that's caked onto
another thing, European, you name it,
but it must be absolutely flawless and
have a touch that is distinctly yours.

We look around the room. Some contestants are thinking hard,
others are nodding decisively.

SERENA

Alright, bakers. You'll have 20
minutes from the start to the ding-
ding of our finish bell. Ready?

RICH

Get set!

SERENA

Begin working on the cakes that are
required for this challenge!

The contestants scramble to the ingredient pit, a room off to
the side in which the baking supplies are housed, and begin
pulling ingredients out. the first to get in, Julian, darts
back to his station with ingredients in tow. The hosts meet
him there.

RICH
Julian, what've you got going over here?

JULIAN
Well, I'm making a lime and ginger carrot cake with a lime cream cheese frosting.

SERENA
And what's this fondant for?

JULIAN
Oh, I'm going to cut it into a big J and put it on top so they know it's from me.

SERENA
Mm, interesting.

Rich gives the frosting a taste.

RICH
Wow! Tart, but creamy—

JULIAN
Can you please not do that?

Rich wipes the rest back into the bowl.

INT. JULIAN'S HOME KITCHEN

Julian is prepping ingredients with a young child hanging around his neck. Everybody's laughing.

RICH (O.S.)
Julian started baking when his girlfriend got pregnant as a means to support his unborn child. He now has his own bakery and an adorable little one.

EXT. PICTURESQUE FIELD

The hosts approach Elizabeth.

SERENA
What're you making, hon?

ELIZABETH
Oh, well I remember my mom making this

apple cake for my siblings and myself when I was a child, so I figure if I have to make something that to me represents cake, this is it.

SERENA

Did your mom teach you to bake?

ELIZABETH

Oh, yes. Back when I was a child, I spent all my time in the kitchen helping my mom bake. It shaped my love for baking into what it is now.

INT. LIBRARY - DAY

Elizabeth is working behind a counter, assisting a patron. You can tell that she's personable from the patron's demeanor.

RICH

When she's not baking, Elizabeth works at her local library. She has worked here for 40 years, since the branch first opened. All of her coworkers say they love her baking.

EXT. PICTURESQUE FIELD

The judges approach Toni, hard at work.

RICH

Toni!

Toni jumps up, startled.

TONI

Aah! I'm sorry, please don't do that.

SERENA

Tell me about this cake-in-the-make, doll.

TONI

Oh, well, I'm going the European route and making a French Chocolate. It's like a normal chocolate cake, except it has chocolate icing.

A diagram appears showing a chocolate cake.

RICH (O.S.)
Unlike regular chocolate cakes, the
French Chocolate has a coating of
chocolate icing on the exterior.

INT. RAUCOUS VENUE

Toni is at the helm of a punk band playing the guitar and singing. She's really into it.

SERENA (O.S.)
Toni's real passion is cranking tunes
out. She's been playing in her band –
the Pains – since she was 17 years
old, but has been baking almost as
long! Since she was 18 years old.

EXT. PICTURESQUE FIELD

The hosts are standing where they were previously, staring silently at Toni's workstation. Beat.

RICH
Well, very good!

Rich pats her workstation aggressively, which startles her again. Rich and Serena turn in synch to Mike's workstation which was just outside of the frame.

SERENA
Mikey boy! How's the bake looking?

MIKE
Oh, it's pretty good. I'm having a
hard time with the batter, but
everything else is coming along fine.
It's gonna be a birthday cake with a
lemon custard inside. And also some
raspberries, which I might put with
the lemons. Maybe.

EXT. CONSTRUCTION SITE

Mike is writing on a clipboard as various construction things take place around him.

RICH (O.S.)
Mike is in the business of
construction.

EXT. PICTURESQUE FIELD

Everybody is where they were.

SERENA
Very good, Mike.

MIKE
Oh, thanks.

Both judges simultaneously turn toward the camera.

SERENA
When we come back, our cakey bakeys
will be done with the makey makey.

RICH
Don't change the channel, you come
right on back now!

Both hosts wave to the camera as we zoom out.

INT. LAW OFFICE

A man in a suit stands sternly facing the camera. People are doing office things in the background.

LAWYER
Have you ever—

A fast-forward icon appears onscreen as the commercials are fast-forwarded through. If you slow it down, you can see that all of the commercials are for marbles, but you can't tell that at full speed.

EXT. PICTURESQUE FIELD

Camera zooms in on the hosts who are standing where we left them.

SERENA
Welcome back to the Big Baking Bash!
Our contestants have finished their
bakes, and the cakes are out of the
ovens, if you know what I mean. Let's
release the judges!

INT. JUDGING TENT

The contestants are lined up 2x2 in the judging tent behind their cakes. In walk TOM MOUTH, a stern tight lipped middle

aged man in a cashmere sweater, and REBECCA LEMON, a woman in her mid 70s.

RICH
Bakesters! Your cakes are complete and ready to eat!

SERENA
Here are the judges, aren't they neat?

RICH
In judging your pastries, they won't be beat!

SERENA
They always make sure—

TOM
Okay, let's get started. Julian, what have you made for us today?

Julian walks his cake up to the front and places it in front of the judges who each take a slice and put it on their plates.

JULIAN
It's a lime and ginger carrot cake, and on the outside I used a lime-cream cheese frosting.

REBECCA
And this J, it is for your name?

JULIAN
That is correct.

TOM
Alright, let's give it a taste.

The judges take a large forkful and eat it. They cringe a little as they bite down on something hard, it is a marble. They spit it out and place it on the tablecloth. They take a bit to think.

REBECCA
It was a very unique choice to use lime in a carrot cake.

JULIAN
Thank you, I figured it would cut through the richness of the cream

cheese.

REBECCA

Well I think it paid off, the tang
really completes the flavor profile.

TOM

I have to ask about the marbles.

Julian winces, dramatic cymbal flare.

TOM

I didn't like the addition of marbles.
They are very hard and hurt my teeth.

JULIAN

I'm sorry.

TOM

You may go.

SERENA

Toni, please bring your cake up for
judging.

Julian takes his cake back, Toni puts hers where Julian's
just was.

REBECCA

Toni!

TONI

(Smiling)
Hi, Rebecca.

REBECCA

I'm very excited to see what you have
for us this week. You know how
impressed I was with your pumpkin
soufflé last week.

TONI

(Chuckling)
Thank you, Rebecca.

TOM

Well if you two are done batting your
eyes at each other, let's get on with
it.

Tom cuts a portion out for himself as well as one for

Rebecca.

TONI

It's a French Chocolate, I added a little cherry and almond extract to accentuate the natural flavors of the chocolate.

Tom and Rebecca take a bite. They crunch down on something, and with a grimace of dissatisfaction, remove marbles from their mouths.

TOM

Well firstly, chocolate and cherry always make good bedfellows. Good choice there.

TONI

Thank you.

TOM

-But, I'm confused about the marbles.

Dramatic cymbal flare. Rebecca grunts in approval. Toni looks at the floor.

TOM

I feel that the addition of marbles was ill-advised.

TONI

Yeah.

TOM

Please take your seat.

SERENA

Mike?

Toni returns with her cake, Mike approaches the table and sets his cake down in front of the judges. They begin cutting pieces.

MIKE

Mine is a birthday-style cake with a lemon custard and I also have some raspberries in there for extra flavor.

The judges take bites and, of course, crunch down on some marbles.

TOM

Why did you add such a thick layer of custard in the middle? It began to seep into the sponge here.

Tom points to a piece of soggy cake.

MIKE

When I made it at home, it turned out dry. I thought adding more custard would help prevent that.

TOM

Okay. And what about the marbles?

Dramatic cymbal flare, Mike winces.

MIKE

...I don't know.

Tom grunts in acknowledgement.

RICH

And last but not least, Elizabeth, please show the judges what you've made.

Mike removes his cake, Elizabeth approaches the judges and sets her cake down in front of them.

TOM

Hello, dear.

ELIZABETH

(Giggling)

Oh, go on!

REBECCA

What have you made for us today, Lizzie?

The judges cut pieces of the cake.

ELIZABETH

Well, my mother used to make an apple cake when I was a child. She would layer thin slices of apple through the cake to keep it moist.

The judges take a bite and their teeth crunch down on the marbles.

ELIZABETH

When I heard that this would be a cake challenge, I knew that mom's apple cake would be the one to make. She just passed a month ago, and I know she would be proud to see her recipe on the show.

SERENA

How sad.

REBECCA

Well I'm sure she'd be happy with the execution. You have spiced it beautifully. Is that clove?

ELIZABETH

It is, I've always had a soft spot for cloves.

REBECCA

I'm usually not a fan of clove, I think it often steals the show, but you've added just enough to accentuate the cinnamon and nutmeg. Truly, good job.

ELIZABETH

Oh, thank you!

TOM

I have to ask about the marbles.

Dramatic cymbal flare, Elizabeth doesn't react.

TOM

Elizabeth, what's with the marbles?

ELIZABETH

I'm sorry.

TOM

That's alright, Lizzie.

The camera pans to the judges.

RICH

The cakes are in, and the judges are stuffed!

SERENA

The results... when we return!

INT. LAW OFFICE

Another fast forwarded marble commercial break.

INT. JUDGING TENT

The contestants are all lined up shoulder to shoulder. The judges stand in front of them, facing them. The hosts stand between the judges and the contestants. We zoom into the hosts.

SERENA

Welcome back to the Big Baking Bash. The results are in, and soon we shall find out who will be going home a loser, and who will survive to bake again. It was a tight race, you're all true bakers in my heart, but the judges aren't as forgiving as I. With that in mind, let's get this show on the road. Today's Masterbaker is... Julian!

Everybody claps, hugs Julian. Julian is elated.

REBECCA

We both agreed that your addition of ginger and lime to a carrot cake was absolutely inspired. I may actually do the same next time I prepare a carrot cake. Well done!

JULIAN

Thank you! Oh my gosh, I can't believe it.

INT. INTERVIEW ROOM

JULIAN

They chose me! I'm so glad I added the J so they knew it was mine. I knew they wouldn't hold the fondant against me. Lucy! Your daddy's a masterbaker!

INT. JUDGING TENT

Everybody is as they were.

RICH

And unfortunately, one of you will be heading home. I'm sorry to say that today that person is... Mike.

TOM

Mike, there were marbles in your cake.

INT. INTERVIEW ROOM

Mike is in the interview chair.

MIKE

I *did* have marbles in my cake.

INT. JUDGING TENT

Everybody is patting Mike on the back and consoling him.

TOM

Elizabeth, your choice of spice was truly sublime. Keep that up. Toni, very daring to choose a European style cake. Good job.

RICH

Well, the timer has dong-donged and the judges have spoken.

SERENA

Next week is the final episode of this season of the Big Baking Bash. Who will win? Who will not win? Find out next time on...

Camera zooms out.

SERENA AND RICH

The Big Baking Bash!

Credits.