

## COOKING WITH CHEF

*Scene: On set of a cooking show, a Master Chef attempts to teach a Junior Chef how to bake her world famous cake recipe.*

*Props: Baking ingredients (Flour, eggs, sugar, etc.) and Baking Utensils (Spoon, mixing bowl, etc.)*  
*Table facing the audience*

**Master Chef:** Thank you to our audience for joining us for another “Cooking with Chef” show. Today we are doing something special. I am bringing to you, my world-renowned cake recipe and one lucky young chef is going to assist me. I am going to walk her through the entire process. So help me welcome to the stage, my Junior Chef! (*Audience applause.*)

**Junior Chef:** *(Junior Chef walks up and stands behind the table with Master Chef.)* Thank you SO MUCH Master Chef! It's such an honor to be here. I'm a huge fan and I can't wait to learn how to bake your secret cake recipe.

**Master Chef:** This is going to be fun! Now let's get started! Ok, the first thing you want to do is put in 3 cups of flour into the mixing bowl. This will help the cake thicken.

**Junior Chef:** Ok, 3 cups of flour? Hmmm... I guess I see why cakes need flour, but I'm not a huge fan. How about I just put in 2 cups? *(Dumps 2 cups of flour in.)*

**Master Chef:** *(Puzzled expression)* What?! Flour is VERY important to a cake. I'd strongly urge you to put a full 3 cups in. *(Junior Chef banters back and forth, insisting she wants to do it her way.)* \* Master Chef Shrugs\* Very well then. Let's continue...

Go ahead and move on to the next step. Mix in 2 eggs – and be very careful to keep the shells out of the batter. No one likes a crunchy bite of eggshell surprise! Eggshells can really hurt when you bite into them. They could even cut your mouth.

**Junior Chef:** Really? I'm AAAALL about that crunch in my cakes! I know you're a professional chef, but I think I'll go with my own instinct on this one. Keeping the eggshells in the batter will make this cake extra delicious! *(Throws 2 shelled eggs in the bowl and mixes dramatically.)*

*\* This exchange can go on, back-and-forth with as many ingredients as you choose. Once you are ready to end the skit, continue here... \**

**Master Chef:** *(Throws hands in the air with an exasperated look on her face.)* Well, I just don't know what to say! This has NEVER happened to me before. I've spent years perfecting this recipe and know it to be absolutely perfect. This has definitely been interesting... *(Turns towards the audience.)*

Well, does anyone here have any interest in trying this cake out today? (*Audiences shouts/responds in the negative.*) No? I didn't think so. We have recipes for a reason! I tell you what, tune in next time for "Cooking with Chef," and until then, please stick to the recipe folks!



SILHOUETTES: "I AM"  
LESSON SEVEN: THE RECIPE OF LIFE