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\*High-res images, show footage, and interviews available upon request.

## ***Holiday Baking Championship*** ***Season 5 - Episode Descriptions (2018)***

### **Premiering Monday, November 5<sup>th</sup> at 9pm – “Holiday Essentials” – SEASON PREMIERE!**

The pumpkin spice phenomenon hits the *Holiday Baking Championship*! For the pre-heat, nine bakers attempt to wow host **Jesse Palmer** and judges **Nancy Fuller, Duff Goldman** and **Lorraine Pascale** with creative pumpkin spiciness. In the main heat, the bakers must combine a yule log with a classic holiday treat.

### **Premiering Monday, November 12<sup>th</sup> at 9pm – “Plenty of Gratitude”**

Everyone has a different favorite pie for Thanksgiving, so for the pre-heat, the eight bakers work in teams to make four different kinds of pies on the same sheet pan! In the main heat, the bakers embrace the stuffed feeling after the Thanksgiving meal by making stuffed cakes featuring seasonal ingredients. Host **Jesse Palmer** and judges **Nancy Fuller, Duff Goldman** and **Lorraine Pascale** determine the winner.

### **Premiering Monday, November 19<sup>th</sup> at 9pm – “Turkey Day Delights”**

Cranberries are the most popular accompaniment for turkey, so in the pre-heat, the seven bakers must make a dessert combining cranberry with another flavor of the season. To combat the sleepiness that follows Thanksgiving turkey, the main heat challenges the bakers to impress host **Jesse Palmer** and judges **Nancy Fuller, Duff Goldman** and **Lorraine Pascale** with a sweet treat that pairs coffee with an unusual flavor of coffee syrup.

### **Premiering Monday, November 26<sup>th</sup> at 9pm – “Holiday Artistry”**

The holidays are a time for artistry and decorations, so for the pre-heat, inflatable holiday decorations inspire the six bakers' cute cream puff displays. In the main heat, the bakers dazzle host **Jesse Palmer** and judges **Nancy Fuller, Duff Goldman** and **Lorraine Pascale** with delicious hand-painted eggnog cakes.

### **Premiering Monday, December 3<sup>rd</sup> at 9pm – “Light & Inspiring”**

The Festival of Lights ignites creativity in the bakers when host **Jesse Palmer** challenges them to update traditional rugelach with unexpected new flavors like cardamom, grapefruit, guava paste, peanut butter or chai. For the main heat, the judges **Nancy Fuller, Duff Goldman** and **Lorraine Pascale** are craving their favorite ingredients in the form of a light and creamy tiramisu.

### **Premiering Monday, December 10<sup>th</sup> at 9pm – “New Family Classics”**

Host **Jesse Palmer** challenges the bakers with classic chocolate changeups in the pre-heat. The bakers must combine chocolate with common pantry ingredients like Balsamic Vinegar, Potato Chips, Strawberry Jelly, Dried Coconut, Oatmeal, Red Wine, Olive Oil and Dried Apricots to create a new version of a classic holiday dessert for judges **Nancy Fuller, Duff Goldman** and **Lorraine Pascale**. For the fruitcake excavation main heat, they must use two key fruitcake components in a new dessert.

### **Premiering Monday, December 17<sup>th</sup> at 9pm – “Gifts of Greatness”**

Host **Jesse Palmer** tests the bakers in the pre-heat with creating a beautiful edible holiday ornament display. During the holidays, we spend hours choosing just the right presents for our loved ones. For final main heat, the remaining bakers must create a cake decorated like a gift on the outside that when cut open reveals a gift inside. Judges **Nancy Fuller, Duff Goldman** and **Lorraine Pascale** will gift one baker will be \$25,000 and the title of Holiday Baking Champion!

### **Premiering Monday, December 24<sup>th</sup> at 9pm – “Homecoming” – SPECIAL**

In this special episode of *Holiday Baking Championship* hosts and judges **Nancy Fuller, Duff Goldman** and **Lorraine Pascale** welcome back six previous champions to join them back at “home” in the kitchen - **Nacho Aguirre, Michelle Antonishek, Jen Barney, Jordan Pilarski, Maeve Rochford**, and **Jason Smith**. In the pre-heat, the baking champions are teamed up to turn the lightest of all pastries – pate a choux – into eclair holiday light strings. For the main heat, the teams take on the metallic trend with stunning monochromatic gold and silver Christmas cakes.

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