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Grace Stirs Up Success

By Jessica O'Toole

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- Hey, Grandma.

- Hey.

- Hey Grandpa.

- Morning, Grace.

I'm just about to set up.

Let's do it.

Yes, yes.

I hear you, my old friend.

Oh, be quiet.

Are you a baking wiz

between the ages of 8-12.

Well, MasterChef Junior baking

edition is looking for you.

We're now accepting recipes

submissions for 2015 competition.

Do you have what it takes

to be a MasterChef?

You should be on that show.

You are one of the

best bakers I know.

You're just saying that

because you're my Grandma.

No.

I'm saying it

because it's true.

And because

I'm your Grandmother.

- Can't wait to watch it though.

- Mm-Hm.

- So. What do you think?

- Woo.

If they taste as good as they smell,

I would say you found a winner.

I hope Mom and Dad

feel the same.

Bye, Grandma.

See you.

Scones.

Yes!

Thank you.

- These are fantastic.

- They're so good.

Well. You guys deserve

fresh baked scones.

Have I ever told you that you're
the best parents in the world.

- Mm-Hm

- Okay.

What's up?

What?

Can't a girl just make breakfast
for her awesome family.

We're not total suckers.

You know I love scones.

So, honey.

What is it?

Okay.

There

might be one...

teensy-weensy little thing.

I need a new bike.

Well, what's wrong with
the bike you have?

Well.

Ella, Maddy and I want to sign up for the
Berwick bike race at the end of the summer.

And I do a lot better
in the race, with a new
faster, cooler bike.

But new bikes are expensive.

Sweetie. It's okay if you
want to sign up for the race,
but if you want a new bike,
you're gonna find a way
to pay for it yourself.

But my allowance will never
cover a brand new bike.

How am I suppose
to do that?

I don't know.

But I'll tell you what.

I'll pay a million
bucks for these.

- Really?

- Mm-Hm, at least.

That's it.

Dad, you're a genius.

I got to go.

Bye.

I'm going to start my own
baking business this summer.

Oh, that's wonderful.

And I wanted to know if it would be okay
for me to bake in the kitchen here?

Is-Is it okay?

Of course it's okay.

- Our kitchen is your kitchen.

- Thanks, Grandpa.

It makes me so happy that
baking is a big part of this family.

You, your Aunt Sophie.

Do you ever wished that Sophie would stay here
at the bakery instead of moving to Paris.

No.

She's got her own bakery now.

I talked to her this morning and it
sounds like she's getting pretty tired.

The baby is due pretty soon,
isn't it.

Yes, it is.

I wished I could help her.

- Owning a bakery is tough.

- But it's worth it. Right?

You guys know how much I want to
run this place when I'm older.

Yes.

If it's still standing by then.

Everyday I walk in and look up to
make sure the ceiling is still here.

So.

Tell us, Grace.

Why would you like to
run this bakery one day.

I don't know.

I...

I guess it's
my dream.

I love baking more than
anything else

It's like, when I'm baking
time just stops.

And I'm casting
some kind of spell
All I have to do is follow
the recipe exactly and
it can make something
magical happen.
I love it. And I want to spend
the rest of my life doing it.
Oh.
That's why for the business,
I'm going to do a ton of research.
That way, we can get started
as soon as summer starts.
Do your friends know that they just
become your business partners.
Not yet.
But.
They want new bikes too.
So.
I'm sure they'll be
total psyched about it.
Okay. So, what's the big news
that you just had to tell us.
Well. You know how we're trying to
find something fun to do this summer?
Wait a minute.
I thought we already did.
Hello!
Math camp.
Math camp?
Multiplications and mosquitoes?
No, thank you. I still say we
do Art Adventure at the Wye.
Those are great ideas.
But.
Here's an even better one.
Something that'll be fun and
it just might buy new bikes.
Sure.
We're going to start
our own business.
Oh.
Cool!
What kind of business

should we do?

We can tutor math.

No.

No more math.

Oh.

How about we start a
dog walking service.

- Great idea.

- Yeah!

That's not a bad idea.

But.

I've already figured it all out.

Welcome to

"The New England Cupcakery".

Our new cupcake business.

Uh.

We don't know how to bake.

I can teach you guys.

Wouldn't it be easier
just to walk some dogs?

Come on, take a second.

Picture it.

Rows of cupcakes.

Pink. Yellow.

Rainbow frosting for birthdays.

Red, white and blue

for 4th of July.

And, not just plain
chocolate and vanilla.

I'm talking butter cookies and cream.

Red velvet.

The possibilities are endless.

A delicious wonderland of
cupcakery goodness.

So?

- Okay!

- Okay!

- Yeah!

- Yeah!

Yeah! But, guys.

Wait.

There's one more thing and
it's super important.

If we're gonna do this,

we have to do it right.
What do you mean?
Well.
There maybe like...
a thousand different ways
to frost a cupcake,
but there's only one
right way to bake one.
And everything has to be perfect.
So, we need to follow
the recipe exactly.
That's how baking works.
This cupcake...
is so GOOD!
Grace, you are a genius.
These are going to make us
a fortune this summer.
- Yeah!
- Hey!
What is all this racket.
Sorry, we don't want to
scare off customers.
Don't worry about that.
There aren't any to scare off.
Why aren't there any customers?
- It's just been a bit slow.
- Oh.
Ah.
This the cupcakes, beautiful.
Right. We're going
to be gazillionaires.
I'm so proud of you girls
for getting the business going.
It brings me back when
we first opened this place.
I still can't believe that it's almost
40 years since our very first customer.
I wonder who our
first customer will be.
Already on it.
I've got the perfect place
for us to get a ton of sales.
Run, Tommy.
Run!

WILDCATS - REDS

Okay, guys.

This is it.

The grand opening of
The New England Cupcakery.

We're gonna have fun

but remember

this is serious business.

- Got it.

- Got it.

Now let's go sell some cupcake.

- Yeah!

- Yeah!

Okay, Josh just texted.

The Reds won.

The Wildcats lost.

Here they come.

Great job, guys.

You should celebrate.

A team as awesome as you
deserve a double chocolate chip.

Is she selling cupcake?

Or maybe vanilla with
strawberry frosting.

You're gonna love them.

Come get your cupcake.

Hey, Wildcats.

Sorry you lost.

I guess, the best team
doesn't always win.

Maybe a double chocolate chip
cupcake would cheer you up.

- What do you say, guys?

- Yeah, let's do it.

Guys!

Wait.

Just try them.

If you're not happy,
you'll get your money back.

Yes!

Heh heh.

Hope you enjoy it.

We're gonna have our
new bike in no time.

Nothing can stop us now.

Paris?

What do you mean we're
spending this summer in Paris?

The doctor put Aunt Sophie on
bed rest until the baby comes.

So, she needs us
to come and help.

Wait, I thought you'll be excited,
it's Paris.

It's just...

Maddy, Ella and I just had
this incredible day
and we made a ton of money
to buy new bikes.

I think this cupcake thing could
really be a big success for us.

I'm sorry, honey.

But with Aunt Sophie
stuck at home,
Uncle Bernard really needs an
extra set of hands in their ptisserie.
That's french for bakery.

Imagine how much fun it would be
to be with a master pastry chef.

It does sound pretty great.

But, Maddy and Ella are going to be
so bombed we can't do our business.

Paris.

That's amazing.

Why do you look so bombed?

Because, bombed that we won't be
able to earn money for new bikes.

Why can't we?

You guys don't know
how to bake.

So, we'll do something else.

Like...

Dog walking.

I'm pretty good
at wrangling dogs.

- What do you think, Ella?

- Oh my gosh, yeah!

Well.

I mean.
Of course
it wouldn't be as much fun
without you, Grace.
You know that.
But, I'm the organized one
who does the research.
How are you guys going to
run things without me?
Holdup.
What're you saying?
Not-Nothing.
I didn't mean...
You think we can't
handle it on our own.
- I didn't say that.
- You didn't say it.
- But I think you meant it.
- You're taking this all wrong.
Yeah. Because everything we do is wrong
unless Miss Perfect is in charged.
Wait. Now, Maddy.
Maybe she didn't...
Didn't what? Think we'll be
totally lost without her?
I think we're gonna be just fine
this summer, without her help.
Guys.
Wait, guys.
- It's alright, Grace.
- It's fine.
Have fun in Paris.
I wish we could go.
Please send us lots of pictures
of our new grandbaby, okay.
I will.
- Bye, Dad.
- Bye bye.
Grandma and I have
a surprise for you.
Grandma gave me a charm bracelet
on my first big trip, and we thought...
You should have
one of your own.

You can get some charms in France
and bring back memories.

Thank you.

I love it.

Guess we're all set.

- Bye, Mom.

- Bye bye.

Good bye, Grace.

Welcome to Paris.

Quickly, they arrived.

Quick

- Hello.

- Bernard.

So glad you're here.

Bonjour.

- How's Sophie?

- Upstairs.

And she's, how you say,
bored out of her mind.

- Oh. That sounds like my little sister

- Yeah.

And this is Grace.

Grace, this is your uncle Bernard.

- Hello, Grace. Hello.

- Hello.

Hi.

Grace, I want you to meet
your cousin. Sylvie.

I think you 2 will have a lot
of fun this summer. Huh.

- Bonjour.

- Bonjour, Grace.

I am screaming to meet you.

I think you're
trying to say that.

- You are happy to meet her, no?

- Yes.

Why?

What did I say?

You said that

you're screaming to meet her.

As you, American say,

"No biggie". Right?

No biggie.

Okay, let's go.

Sophie.

Ha-ha-ha.

Ah!

Oh, Karen.

Look at you.

- Oh, my little sis.

- You look gorgeous.

Grace!

- I miss you.

- You too.

Thank you so much for
coming to help.

Hey, Grandma and Grandma said
you're becoming quite the baker.

Well. I learn everything

I know from them.

Me too.

Hey. Is the oven still on the fritz?

- On the fritz, yes.

- Oh.

They had the same equipment
since they opened that place.

Well, you're in for quite a treat
at the ptisserie then.

I can't wait.

When can I start.

Whoa-whoa-whoa.

We work tomorrow, huh.

But for now,
we relax and get settle.

- Yeah, okay.

- Sylvie.

Would you like to show
your cousin to you room?

Oui, Papa.

I sleep.

You sleep.

Great.

Thanks.

So.

Are you excited about
getting your baby sister?

Baby sister?

Je Ne comprends pas.

Okay...

Mom. I need the other adapter
to charge my iPad.

It's in my purse, sweetheart.

- Did you find it?

- Yeah, I got it.

So.

How're you feeling about today?

Awesome.

I can't wait to help out
at the ptisserie.

And, Uncle Bernard
seems really nice.

Hello.

You're a cute little thing.

Come here.

Come here, doggie.

Come here.

Huh?

Why won't it come?

Well, that's a french bulldog.

Probably doesn't speak English.

Then again, maybe it does.

Okay. We're on Rue de Lappe.

So.

If my estimates are right

The ptisserie should be...

- There it is.

- Oh. Alright.

Woww.

Oh, my goodness.

- Let's go.

- Okay.

I seriously want everything
in that case, right now.

You have to fight me
for it first.

Oh, hello.

- Hello, hi.

- Hi.

How are you?

Welcome.

- Hello, Grace.

- Hello.
Come.
Come with me.
So.
How do you like my little place.
- Wow.
- It's incredible.
The pastries.
The cakes. The smell.
It's like I've step
inside an éclair.
I see.
Grace, I'm glad you're here.
- Sylvie, come here.
- Sylvie, you're here.
She will show you
the kitchen now.
Come, please.
Wow.
Look at this mixer.
- Pretty great, no?
- Yeah.
Colette, this is my cousin, Miss Grace.
Oh.
Nice to meet you, Grace.
I'm Colette.
Bernard ptisserie's intern.
Great to meet you too.
- So. What're you making?
- Tarte Tatin.
Aww.
Can I help?
You know tarte Tatin.
Not exactly.
But...
it looks just like a
pineapple upside down cake.
Bake, flip and voil!
Tarte Tatin upside down cake.
Right?
Yes. It sounds much the same.
But.
Mr Bernard is particular and...
- I'm not sure if he would want...

- I totally get it. But...
Don't worry. I love to have things
done the right way too.
And beside. I really want to show
Uncle Bernard how much I can help.
That's why I'm here.
Right?
Mm-Hmm.
No.
No, but...
You haven't even tasted it.
I do not need to taste.
At least just
take a little bite.
Please?
Okay.
Hmm.
Mm-hm.
Mm-hm. Mm-hm.
No.
But.
I made it the same way I made
my pineapple upside down cake.
And everyone loves my
pineapple upside down cake.
No.
Not everyone.
Listen to me, Grace.
Your cake, too dry.
The sugar, too much.
And the apples too saggy.
Is this the Tarte Tatin
you made, Colette?
Oui, Mr Bernard.
Taste Colette's.
It's...
pretty good.
I guess.
It is a perfect balance
of heavy and light.
Not what your
Tatin taste like.
In my bakery,
we must strive

for perfection at all times.

I understand.

But.

Don't worry, Grace.

French's standards of
baking are very high.

Not everyone can master them.

But, I still need your help.

Could you please refill
the napkin holder out front.

- Napkins?

- Mm-Hm.

What if I help roll
tarte crust doughs, I mean...

It's as easy as pie.

Oh.

OH...

I'm so... sorry.

I guess.

I'll go...

...refill the napkin holders.

It would be nice.

Thank you.

And I don't see why they say
a pie in the face is funny.

It isn't funny at all.

Oh, honey. I'm sure Uncle Bernard
knew it was an accident.

- My whole day was an accident.

- Oh.

If I'm not good enough
to help in his bakery,
then how would I ever be good
enough to run my own bakery.

Hey.

Do you know how Julia Child is the
most famous female chef in the world?

Yeah.

Everyone knows that.

But, did you know that when
she first enrolled in the Cordon Bleu
that she was put
in the housewives class?

She showed everyone

how skilled she was
and finally they had
to take her seriously.
I know you wanted to show Bernard
what you could do, but...
Maybe, you could look
for ways to help him.
If you do that.
He'll see what you're capable of.
Thanks, Mom.
Your right.
That's my girl.
So. What do you say we do
something to cheer you up.
Yes.
Come on, come on.
Lean in.
- Hi.
- Hi.
- Aww.
- Ahh.
- Feel better?
- Definitely.
I'm gonna to call Maddy and Ella
as soon as we get back.
I think, things are
really looking up.
- Hey, guys.
- Hey, Grace.
Look, we started our own business.
- Washing dogs?
- Yeah.
Washing them, grooming them.
Putting little bows in their hair.
And, we're called...
"The Bentwick Paw Spa. "
Wow. That's...
a really great idea.
So.
Are you guys having fun?
Aw!
Oh my gosh.
No-no-no.
Wait. Stay there.

- Sorry. Wait.
- Sorry, Grace. We got to go.
Yeah, bye.
Talk to you later.
- Bye.
- Bye!
Bye.
I...
...miss you.
- Papa.
- Mm.
Do you want to play cards?
I'm sorry,
but I have to read this.
And I have to check
the inventory for the patisserie...
Now, what?
Yes, hello.
No.
No.
I have to take this call.
Ask Grace if she wants
to play with you.
I'll play, Sylvie.
No, thank you.
I don't want to play anymore.
Sylvie can be shy.
Are you 2 getting along okay?
It's just hard since
she doesn't speak English.
Yes, she does.
Sylvie studies English at school.
Seriously?
Sylvie.
Come quick.
Your Dad just won
a million euros in the lottery.
What are you talking about?
A- ha!
You totally speak English.
Have you been pretending not to,
just you won't have to talk to me.
Because,
that's kind of lame.

So what? I didn't know
what to say to you.
Well. It would have been
nice to know that
you didn't know
what to say to me.
It would have been nice?
You know what
would have been nice?
It would have been nice if
I have space in my own room.
If you had moved your books,
off my desk,
and put them
on the bookshelf.
That,
would have been nice.
Also,
it would have been nice
if you had put your clothes
on your side of the closet
instead of all over the room.
That would certainly
have been nice.
Oh,
and one more thing.
You have too many shoes!
Well.
I guess you figured out
what to say to me after all.
Hello Madame, bonjour,
would you like to try a macaron?
That one is coffee flavored.
If you go inside, you'll find many
delicious things to enjoy.
Merci beaucoup.
- Bonjour.
- Bonjour.
No wonder this place
is always packed.
I wish my grandparents have
half as many customers.
Advertising is important.
You can make delicious food

but if no one knows about it,
what is the point.

Right.

So, um.

Say, Uncle Bernard.

I know I really didn't make a great
first impression with my baking, but...

I was hoping that

I could just...

Just a moment, Grace.

Excuse me.

TIphone.

You see that man?

His name is Jean-Luc Pernaud.

He runs that hotel.

One of the best in the city.

Non. Non. Oui.

Madame.

I would love
to do business with him.

I tried to meet
with him many time.

But he gets
his dessert from the
biggest fanciest bakery
in all of Paris. And...
I am just a local patisserie.

Well, c'est la vie.

Girls. I need to go
meet the supplier.

Let's hope this is fast.

I have a very big order for
berry tart to fill today.

Be good, yeah!

What are you doing?

I'm helping Uncle Bernard
fill his berry tart order.

Oh. I know he likes
things in the kitchen.

So, let me put the
souffl in the oven
and... I help you.

I know that you guys think that
I can't help with the baking, but...

I can.

- Shh.

- Shhh.

The souffl.

It is very delicating and
and any noise will make it fold.

And if it does,

I am most dead.

Listen. I blew the tarte Tatin
because it was my first time making it.

But these Berry tarts
are right up my alley.

I'm going to show him
what I can do.

Oh.

Aww.

No-no-no...

Grace!

- Whooa!

- Aw!

Oh non!

Heh!

Aww!

What's going on here?

What's going on here?

Look.

Look at this mess you made.

It's a disaster.

It's a disaster!

What?

la farine? Le Ce...

The souffle.

It was so embarrassing.

I was trying to help Uncle Bernard
when he left, by making tarts.

I made a big mess
of everything.

Did he ask you
to make the tarts?

No, but...

Like you said.

I need to find ways
to help him.

You need to let Uncle Bernard

tell you what he needs help with.
Maybe instead of trying so hard
to show him what you can do,
you can try and
learn from him.
Learning to do things
the way Bernard wants them
may be the best
way to help him.
Okay.
Alright.
Come on.
You know what?
It's gonna be a good day.
Hey, look.
Hello.
Come here.
Come here.
Come on.
Come here.
Oh.
Did you want some?
Sit.
The dog got skills.
Come here.
Come here.
Come here.
I'm gonna call you, Bonbon.
Just like the candy.
Hard on the outside.
Inside,
really sweet.
I like to show Grace the Eiffel Tower.
I promise her.
I know, but are you sure
this is a good idea.
I'm going crazy all cooped up
- I...
- The doctor lifted my bed rest.
- You okay with this, Bernard?
- You mustn't worry.
The doctor is on speed dial.
The hospital right at the back.
I have everything under control.

Okay. But the minute Sophie gets tired, we're leaving, okay?

That's not funny.

- I'll be fine, don't worry.

- Okay.

Hey, guess what?

We're going to the Eiffel Tower.

This could be a chance for you and Sylvie to have some fun together.

- Maybe.

- Good, let's go.

My Mom said that Gustave Eiffel designed this tower for the World's Fair in 1889.

Just think.

All these years later,

we get to stand here

and enjoy the view.

Yes, it is pretty.

But I have it seen it already.

Many times before.

Well,

maybe so, but...

If I was lucky enough to see

this whenever I wanted,

I never get tired of it.

Bernard, I'm having the baby.

Yes, my chri. I know.

We're having a baby.

No, I mean I'm having

the baby right now.

Okay, I see.

You're having the baby...

- You are having the baby right now?

- I'm having the baby right now.

- We are having the baby.

- Girls, let's get Aunt Sophie downstairs.

Everyone out of the way.

I'm having a baby.

No, I'm not having a baby.

The baby and my wife are having the husband. I mean...

I'm the baby and my wife

is having a husband. No...

I'm the husband and

my wife is having a baby!
Why am I telling you this?
You are not the baby.
Out of my way.
I have everything under control.
Let's go.
- Oh.
- Oh.
- Just keep breathing.
- I'm breathing.
Not you, Sophie.
You're right.
Sophie.
- Are you comfortable, my chri?
- I'm fine.
I just need to get
to the hospital.
Now!
- Which way?
- My way!
No, my way.
- The road is wider.
- There is construction.
- No, they finished that last week.
- Alright..
No one is having
the baby here.
My way or the high way,
buddy.
We should go her way.
Wait.
Wasn't that the hospital?
Stop!
Girls.
Wake up, wake up.
Guess what?
The baby's here.
Hi.
Hi, girls.
There she is.
Meet Lily.
Lily.
Pretty name.
She's so small and

make all the noises.
She sounds like
a new born puppy.
Sylvie.
Do you want to hold her?
Non.
I'm too nervous.
You don't have to be nervous.
I'll hold her.
Hi.
Hello.
You ready?
Now make sure you
support her head.
Here we go.
You got her.
Wow-ow-ow.
I've never held a baby
this small before.
A perfect little angel.
Oh...
Not again.
When will this night ever end?
She's finally asleep.
Shh...
Good morning.
Be very quiet,
she is sleeping.
How can something
so tiny be so loud.
But she is a sweet one.
I'm going back to bed.
Sylvie, you woke the baby.
Sylvie.
Sylvie?
It was me.
I was so tired, I bumped into Sylvie
and made her dropped her book.
I'm sorry.
It's okay.
Just try and be a little more
careful next time, okay.
Why did you
do that for me?

I...
hasn't been...
...very nice.
I know.
But.
We're family.
And with family,
even if you don't
always get along.
you always have each other's backs.
That means help each other out.
Sylvie.
What's wrong?
This has been hard for me.
The baby.
You.
- Jes... Now, what did I do?
- No.
Scratch that one.
I mean.
A few years ago,
my mother died,
and there is just
me and Papa.
2 of us.
Now, nothing is the same.
I'm sorry Sylvie,
that must be hard.
Especially with all these
new people around.
And one of them is
sharing your room.
That's okay.
I should not blame you.
You and your mother came to help.
I get things are different with
the new baby and stepMom.
But,
just think.
You get like...
a bonus family, right?
Like, my grandparents.
Now, they are your
grandparents too.

That sounds nice.
But for my Papa,
I always feel like
I'm in his way.
I know all about
being in his way.
You are good baker,
do not be scared of him.
Underneath, he's just
a big puppy dog.
Oh no.
Not again.
Kid's got a set of lungs.
Yeah.
This worked.
I cannot believe the baby
sleep for 4 hours last night.
It is a miracle.
And I can't believe that 4 hours
of sleep feels like a miracle.
I know.
I feel sorry for Papa.
He's so tired,
and there's so much to do.
I know.
I wish there is some way
we can help him more.
Bonbon.
Hi!
- You know this little cher.
- He comes by sometimes.
I call it, Bonbon.
Wait a second.
I just thought of the
perfect way to help your Dad.
How?
I'm going to get that guy to sell
Bernard's pastries in his hotel.
Grace, it must be that
lose sleep makes you crazy.
Papa has been trying to talk to
Monsieur Pernaud about that for a long time.
If we can just get Jean-Luc to try
one of you Dad's amazing macarons,

he'll change his mind.
You really think we can do it?
Definitely.
Look out, Monsieur Pernaud.
Prepare to meet your baker.
Excuse me.
Could I speak to Mr. Pernaud, yours please?
Please.
Yeah.
What she said.
I'm sorry, but Mr. Pernaud is too busy.
He said Monsieur Pernaud is too busy.
Um
For how long will he be busy?
For a very very long time.
Well...
That's alright.
We don't mind waiting,
if you could just show
us where to stand.
But, of course.
Follow me.
You can wait here,
as long as you like.
Come on.
Okay.
Now, it's on.
Let's go.
Follow me.
Now!
Looks like the coast is clear.
Now, all we have to do
is find Monsieur Pernaud's office.
Hm.
Sylvie. I think it's time
we give Bonbon a bath.
What is this?
M. Pernaud
Oh.
Hello, yes. Bernard here.
Who's speaking.
Oh.
Hello, Jean-Luc.
Yes, how are you?

Yes.
Thank you, thank you.
Um-hum. Yes.
Yes.
What?
How's that?
A dog?
A dog in your hotel?
Oh oh.
Do you think
we are in trouble?
What if Jean-Luc is
mad about Bonbon.
Thank you.
Thank you, Jean-Luc.
Let's just...
hope he's a dog person.
That was Mr. Pernaud.
He was calling
to inform me that
2 girls and a dog
took quite a stand today.
Uncle Bernard,
we were just trying to help.
And you did.
Jean-Luc wants me to
provide all of the desserts
for his annual Bastille Day party.
- What's Bastille Day?
- It's like French' 4th of July.
The party is next weekend
and it is a big order.
- Okay.
- I will need a lot of help from everyone.
You too, Grace.
You want me to help
with the baking?
Yes yes.
You're ready.
Everything must be perfect.
This is my one shot.
I put every bit of money
we have into the ptisserie.
What if I blew it?

What if he hates
everything I make?
If this goes wrong,
I'll be ruined.
Good.
Good.
Now, make sure the mixture
is forming soft peaks.
It must be absolutely perfect.
I think it's ready.
No-no-no...
This won't do at all.
But.
I follow your directions and...
these are definitely soft peaks.
It's not you, Grace.
It's the recipe.
We must dazzle
Jean-Luc and his guests.
It needs a little bit of...
Je Ne sais quoi.
- Je Ne sais quoi?
- Um-hm.
I don't remember that
from the recipe.
What did I say?
It's not an ingredient.
It's a french phrase.
It means,
"I do not know what. "
We use it to mean
a little something extra,
that can't quite be
described in words.
Here.
It's better if I show you.
Girls, today we seek the
elusive "Je Ne sais quoi".
That surprising,
unexpected ingredient.
Oh.
Like...
the violet.
Did you just...

eat a flower?
It's a candied Violet
So good, try it.
Wow.
- Amazing.
- Or this cheese.
Mm.
Oh.
Or maybe,
perhaps this escargot.
Wonderful.
Non.
Non?
Non.
I do not need to taste it.
Oh.
What're these beautiful bottles?
Of course.
The vinegar balsamic.
Just a drop of balsamic vinegar
in the butter cream
filling of the macaron.
A bit of sour
develope into sweet.
Grace, I believe you have found
our "Je Ne sais quoi".
See, just a big puppy dog.
Excellent.
Oh, no. I see I've been
working everyone too hard.
Maybe it's time to
turn in for the night.
But, we can't.
The party's tomorrow.
I think we're fine.
We just need a little
musical inspiration.
I didn't think you for a dancer,
Uncle Bernard.
I thought you want
the kitchen to be serious.
Baking is serious.
But I like to have fun
doing it.

No?
A little "joie de vie".
Um.
Joie de what?
Joie de vie.
Joy of life.
We must find something
wonderful in everything we do.
Grace and Sylvie,
you work on the fruit tarts.
Colette, you back up.
Now, everyone have their jobs.
- Yes!
- Yes!
You hear that.
The music of the kitchen.
Like a little dance.
Clean that up.
Attention.
Whoa.
Mmm.
- Oh.
- Come on, Grace.
Oh.
I need that.
Go for it, Grace.
Yeh.
Yeah.
Yehh!
Let's hurry.
I want to get home to spend
as much time as I can
with my petite chrie
Well.
I hope these don't get,
how you say,
smoosh
going to the party.
This party could change
everything for my family for good.
Or bad.
You've done everything you could to
make sure people will love your desserts.
In fact, I've never met anyone

more prepared than you.
Except,
maybe me.
And.
Yes, Grace?
I just want to say thanks.
I've learn a lot from you.
Like...
today, when you make sure
everyone have their own job.
We all felt like we are part
of making things happen.
It's an important part
of running a bakery.
Everyone has a job.
It's almost like
a family.
How would you mean?
Well, in a family
just like in a kitchen,
everyone has a certain role.
There are moms, dads and kids
but
sometimes it can get confusing.
Like,
when new people come.
Are you talking about
anyone in particular?
Nope.
Just talking.
Nice beautiful croissants and hot.
My french served
with killer breakfast.
I'll take a hot croissant over
a stack of pancakes any day.
I couldn't sleep.
So...
I got up and baked these.
Then I went over my list to make sure
everything is ready for the party today.
List?
You sound like Grace.
Well.
Sylvie.

You want to ride over in the van
with me to the itinerary.

I need to go
early to set up.

- Okay. Grace and I can...

- Well, I was thinking just you.

And then maybe get
hot chocolate on the way.

You mean like,
this place we used to...
before squeezey morning.

Okay, I'll go get dressed.

Hope you enjoy it.

Grace.

Grace.

What is the matter?

People keep eating these.

They're suppose to.

But Monsieur Pernaud
hasn't try one yet, and...

we made them to look
perfect for him.

- Relax.

- I can't relax.

I forced Uncle Bernard
to take this risk. So...

if it goes wrong,
it will be all my fault.

It will be fine.

And he doesn't look nervous.

This is my one shot.

What if I blow it?

- Bernard, relax.

- My customers will vanish,
the ptisserie will close.

- Bernard, calm down.

- Sophie, prepare yourself.

- We're about to lose everything.

- Please calm down.

Oop.

- Jean-Luc is coming.

- What?

Just...

- Hello, Bernard.

- Hello, Jean-Luc.

- How are you?

- Good, thank you.

So, my guest have been talking about certain macaron of yours.

Yes.

Which one?

The strawberry.

I want to taste it.

Of course.

Colette.

Mmm.

Huh.

Mmm.

I see that my friends are right.

They are quite happy

with your desserts.

In fact, many of us made why

we do not serve them in my hotel.

- Really? That right.

- And so I've decided that we should.

- Whoa, we...

- That is.

If you can deliver

my orders on time.

And at the exact level

of quality I demand.

Of course.

- Come by my office tomorrow to discuss.

- Oh, yes.

Thank you.

Thank you very much, Jean-Luc.

- Thank you very much.

- Excellent.

Alert to all the guests,

that the Palace de Paris

now serve the delights

of the ptisserie Bernard Mupin.

Thank you very much.

Thank you, Jean-Luc.

- Yeah!

- Ha-ha-ha..

Incredible.

Quite a ham.

And I have
you girls to thank.
No, Papa.
It was Grace.
All Grace.
Yes, you're right.
Grace.
Thank you, my little
American business woman.
Thank you.
Thank you.
- Look, Papa.
- Look at the balloon.
Wow.
It's so cool.
It's gorgeous.
Grace.
It has been a joy
getting to know you.
And thank you for all of
your help in the kitchen and
everywhere else.
You work hard and
you are very talented.
- Really?
- Yeah.
Didn't think you thought
I was any good.
Well.
I admit I have
my doubt at first.
But you proved me
wrong in so many ways.
Do you think that...
I'm good enough to strum my
grandparents bakery some day.
Oh, yeah.
You're good enough to do that.
And much more.
You remind of myself
when I was younger.
Thanks
And, thank you for teaching
me the "Je Ne sais quoi".

I'll never forget it.
But here is my
last lesson to you.
You did not learn the
"Je Ne sais quoi"
The "Je Ne sais quoi"
is something you keep learning.
It will be different
for every dish.
That makes me nervous.
I still like to have
things plan out.
To have a recipe to follow.
Stay open to new challenges, Grace.
Take risks.
That's how you make
amazing things happen.
Bye bye, Miss dear.
Bye, Aunt Sophie.
- Bye, Grace.
- Bye.
Here.
For your bracelet.
To remember our crazy
adventures at the hotel.
It looks just like Bonbon.
I'm sure I'm going to
miss that cute little face.
Now I can carry a little bit of
both of you back home with me.
Thanks.
My cousin.
And friend.
Yes.
Totally yes.
- Bye, Grace.
- Bye.
Bye.
- Surprise.
- Hi.
Hi.
- Hi, Grandma.
- Grace.
So halfway through his bath,

he jumped out of the tub and
went racing around my yard,
covered in bubbles.

My neighbor asked what
kind of dog he was and I said.

- A shampoodle!

- A shampoodle!

- Eh-ha-ha.

- Ha ha.

Wow.

Sounds like you guys really made
the "Paw spa" a success.

Surprise?

No no no...

It's just...

Well.

Now that I'm home and...

I love to help.

That would be amazing.

- Totally amazing.

- Fantastic.

Awesome.

Why don't I come over tomorrow and
you can show me your business plan.

I learn a ton about advertising
from my Uncle Bernard and

I've a million ideas

we could use.

- First, we've to get them to...

- Okay, wait a minute.

You don't want to help.

- You want to take over.

- No no no. Of course not.

It's just...

When I was in Paris

I got to work with people who knew what
they were doing running a real business.

But, the paw spa

is a real business.

I know that.

I just...

thought we could use everything

that I learned in France

to make the paw spa better

back here in the States.
You thought our dog business
would be an epic fail.
And it wasn't.
I've got news for you, Grace.
We've good ideas too.
It's not all about you.
Come on, Ella.
Let's go.
Oh.
Honestly.
Are you sure there's nothing
your parents can do.
They're so far behind in the
mortgage payment, I don't see how.
So sad to think of closing down your mom
and dad's bakery after all these years.
Grandma and Grandpa's
bakery is closing?
Oh, honey. You weren't
suppose to hear any of that.
You can't give up
on the bakery.
Honey. Believe me,
we don't want to.
But we owe so much money.
But, I can help.
I want to try and
get more customers.
And,
I've been saving my allowance.
Plus the money from the cupcakes
that will buy new bikes.
Here.
I want you to
use it for the bakery.
Grace, please sit down.
It is incredibly generous of you.
But.
We're talking about
a huge amount of money.
And business has been
declining for a while.
- It might not be worth it.

- Not... worth it?
Of course our bakery
is worth it.
It's more than just a business.
When I was with
Uncle Bernard in Paris
I saw that his business was
more than just where he work.
It was like
part of him.
Aunt Sophie too.
They put all of their love and
heart right into that place.
Just like you have here.
This bakery was your dream.
And now it's part
of our family.
We can't let it go.
Can't we at least
try to save it.
Of course, we can.
But, we don't want you
to get your hopes up.
Too late.
We can save the bakery.
I just know it.
Oh, I know.
Thanks for coming.
And,
I just wanted to say that...
I'm really sorry,
for everything I said yesterday.
- Oh, we're sorry too.
- We're sorry too.
We're suppose to be
your besties, but
we're acting like worsties.
I can't believe I said
all those mean things.
You were right.
I wasn't listening.
I mean you guys
have great ideas too.
And,

the truth is...

I really miss

you guys in Paris.

I was miserable at first,

I just made it sound perfect

because I was jealous that

you guys started this

amazing business and

were having so much

fun without me.

Well.

Actually...

The paw spa isn't going

quite as great as

we made it sound.

We don't have a ton of

customers like we said.

- More like...

- One.

- Yeah,

- Goose is my Aunt's dog.

We exaggerated

because we're jealous

of your perfect tarte Tatin.

But, there's something else.

I need your help.

My grandparent's bakery

is in trouble.

But I've a plan to save it.

No.

You, a plan?

I'm shock.

But, this plan is special.

When I was in Paris,

my Uncle made sure

everyone had the right job.

When all of the jobs

are put together,

the kitchen works like magic.

We can have the

same thing here.

This time...

I promise.

It will really be

all of us together.

So.

What do you say?

- We're in!

- We're in!

- Oh.

- Oh.

- Best friends forever!

- Best friends forever!

This looks so good.

Voila!

How would you

like to try a sample.

Buy one get one free

for all bake goods.

- Here ya.

- Thank you.

- Thank you.

- Hi!

Uncle Bernard double his business by
getting an account with the local hotel.

So can we.

Honesty professionalism.

Dedication.

Self control.

I'm counting on you.

We all are.

Now, let's get out there
and make it happen.

Yes.

Do it for Bonbon.

Yeah.

- Yeah.

- Yeah.

It's official.

With this order, we've double
our income this month.

- Really?

- Oh.

So. Does this mean
we save the bakery?

As long as they
like what we bake.

Yes!

Then nothing can stop us now.

Except that.

- Can we fix it?

- Absolutely.

Not.

MasterChef?

MasterChef

MasterChef Junior Baking Edition

Congratulations, Grace Thomas! You... been selected...

contestant... MasterChef Junior Baking Edition!

No way.

Mom, Dad.

Come quick!

You're not gonna believe this.

- Grace?

- What is it?

Come on. Come on.

Let's go.

Grace.

What's going on?

Something amazing just happened.

I got accepted into the

MasterChef Junior Baking contest.

- I didn't even know you applied.

- I didn't.

The email said they got the application my grandmother sent in.

She must have entered me without telling me.

But, you haven't even heard the best part.

The winner gets \$100,000.

That would cover the mortgage and the oven.

If I win, I could save Grandma and Grandpa's bakery.

Here, watch this.

They attached the video Grandma sent in.

Tell us, Grace.

Why would you like to run this bakery one day.

I don't know.

I...

I guess
it's my dream.
It's like, when I'm baking
time just stops,
and I'm casting
some kind of spell
it can make something
magical happen.
I love it.
And...
I want to spend the
rest of my life doing it.
It is exactly that
type of dedication,
that won this next young
home baker her apron.
Grace.
Come on out now.
Yeh, Grace!
Go, Grace.
Tonight, on
MasterChef Junior Baking Edition,
one of you,
by the end of this evening
will be leaving this kitchen
with \$100,000.
The title,
the Best Junior Baker in America.
And more importantly,
with the most coveted,
the most prized ever,
MasterChef Junior trophy.
For your first challenge.
We want you to cook
the most incredible dessert
of your entire young lives.
Now...
The MasterChef pantry is full of the
greatest ingredients in the entire world.
All, they're for you,
to bake us
1 incredible life changing dessert.
But, you'll only have
60 minutes to do it.

Are you ready?

- Yes, chef.

- Yes, chef.

Are you ready?

- Yes, chef!

- Yes, chef!

Okay.

Your 60 minutes,

starts

now.

Grandma's pineapple

upside down cake.

Hey!

I was going to use that.

Sorry. I hope you know

another cake recipe.

- Hello, Carter.

- Hi.

What're you making for us today?

A 7 layer black forest cake with a
dark chocolate, bing cherry ganache.

Very...

technical.

Yeah, well. My Dad,

he's a pastry chef. So...

I learn from the best.

- Hello, Grace.

- Hello.

Tell me something.

If you win all that money,

what're you going to do with it?

I'm going to buy

a panzerotti

12 cubic foot,

3 level industrial baking oven,

with sound separation,

humidity controlled

and passive crisper.

Whoa!

That is very very specific,

young lady.

That's exactly the oven I want.

Oh ho.

I hope she wins.

She's already won just
by being on the show.

Yeah.

I hope she wins again.

Well.

My grandparents,
they have this amazing bakery.

The first 3 ptisserie in
Bentwick, Massachusetts.

But...

We have a problem.

We need a new oven.

And.

I want to make sure that
I can bake with my Grandma
and Grandpa forever.

Oh.

- Keep cooking, good luck.

- Thank you, chef.

Alright, everybody.

Finishing touches.

Here we go.

10,

- 9

- Come on, Grace.

- 8, 7,

- Come on.

- 6, 5, 4,

- Grace. Grace, go.

3, 2, 1.

Okay, hands in the air.

5 finalists already in place.

Competition for that

6th and final spot

is really intense.

So, Grace.

Show us what

you got to offer us.

I'm sorry, young lady.

But that,

tarte Tatin,

Just qualified you for the last

spot in the final challenge.

Congratulation, Grace.

Well done.

- Yes!

- Yes.

Thank you, chef.

- Yeh, Grace.

- Go girl.

Yes!

Finalists. It is the quality of your signature dishes that brought you here into the MasterChef kitchen.

But, now, you have to step out of your comfort zone.

In this final challenge, all bake goods

will have the same common stables.

We want you to take these very ordinary ingredients and create 1 extraordinary dish, using 1 extraordinary ingredient.

- Eew.

- Ewk.

That's right. Each of you will have to pick 1 of these exotic ingredients and use them in your dish to make your stable safe.

Please come and choose your exotic ingredients.

Macaron's Balsamic vinegar.

But here is my last lesson to you.

The "I don't know what" is something you keep learning.

It will be different for every dish.

Take risks.

That's how you make amazing things happen.

Grace, what do you pick?

I choose

the "I don't know what".

Whoa.

You really raise the bar.

Well done.

Carter, please bring us
your cake to try.

Carter, what kind of a cake
did you make for us today?

An opera cake
in roulage shape.

And if I'm not mistaken,
you chose the coffee beans?

- Yes.

- Where're they?

In the butter cream coat.

Very courageous.

I must say, young man,
that is very very impressive.

That is going to be one
to beat. Congratulation.

Thank you, chef.

Grace. Can you please
bring down your cake?

Whoa.

Grace. You impressed us in
the past with your tarte Tatin.

What have you
made for us now?

A croquembouche.

A traditional french wedding cake.

But, instead of cream puffs,

I use macarons.

It's actually quite beautiful.

I'm just slightly troubled
with the violets.

I candied them in sugar syrup.

But the violets
weren't an ingredient.

Sure, they were.

They were part
of the decoration.

That's got to be
a MasterChef first.

You said we can use
anything on the table.

And in fact,

you did.
Very very bold move.
Let's see if it pays off.
It's quite interesting.
The violets,
have an incredible perfume.
It bring a whole likeness
and flavor to your cake.
It's good.
In fact, very very good.
But.
Is it good enough,
to win.
Gentlemen.
We have a very very
difficult decision to make.
Tonight.
You've all shown amazing inspiration
in the MasterChef kitchen.
But.
There can be only 1 winner.
That young home cook
used exceptional technique
to create something
that was daring and delicious.
The winner
of \$100,000.
The winner of the title
of America's
Best Junior Pastry Chef.
The recipient
of the most coveted
MasterChef trophy
is...
is...
Grace.
Grace, Grace, Grace.
- Grace.
- Grace.
- Aww! -
Wow! - Whoa!
Oh.
- Wow!
- YES! Woo!

Grace, you won.
Congratulation.
Come on up.
Oh.
Oh, my gosh.
To Grace.
Our MasterChef.
Your grandmother and I,
can't thank you
and your friend enough
for all you've done.
We're so proud to call you
our granddaughter.
Yeah.
I love you.
We love you too, sweetie.
And.
We want you to take
some of your winnings
and get yourself that
new bike you wanted.
You know, Grand.
Saving the bakery is way
better than a new bike.
My old one is perfectly fine.
Oh.
And, Ella and I still
have our old bikes.
So we can be at the back
of the Berwick race together.
I'll take a new bike.
- Josh.
- Josh.
I'm just saying.
Still, there must be something
special you like for yourself.
Well, there is 1 thing.
I'd like to get Sylvie a ticket
to come to America.
I really want you
to meet her.
I wish she was here
right now.
Well. What would you say to her

if she were here right now.

Well.

I'd tell her how much fun

I had in Paris and

how much I missed her.

Well.

She says she miss you too.

No way!

- Sylvie.

- I missed you so much.

Sylvie, this is my brother.

Grace, your grandparents used some of
their winning money to fly us out here.

I can't believe it.

But wait.

We have another surprise for you.

Oh.

Bonbon!

Oh, come here.

Wow.

You look fine.

Oh, Bonbon.

You look adorable.

Woo. What a crowd.

Such a busy place.

- Grace, look.

- What?

Dad.

What's going on?

Are all of these people

- trying to get something to eat?

- Yeah.

Looks like everyone and their mothers
saw you on TV, Grace.

- They came to support the bakery.

- I can't believe it.

The only question is.

How in the world

are we going to serve

all these people.

Um hm.

Uh-huh.

Yeah.

- Thanks.

- Thanks.

Come on.

Yeah.

Would you like
to try a macaron?

Have a good day.

Sorry.

Oh oh.

Wait a minute.

Sorry.

Sorry.

Excuse me.

Do you speak English?

I know that mimes don't talk.

But.

Could you cut me a break
and help me figure out
which way to go.

'Cause I...

You know what?

I don't need you any way.

I know where I am.

Fine.

Does anybody here speak English?