

Here's what the judges had to say about the Create Cooking Challenge Grand Prize Winner & Second Place Winner



Bridget Lancaster (America's Test Kitchen; Cook's Country)

Grand Prize Winner Buki Elegbede:

"Great entry. I wanted to eat the whoopie pies at the end. His love for food comes through the camera."

Second Place Winner Chris Nance:

"Great enthusiasm. I like that he brought such detail to simple but tricky crumb crust."



Julia Collin Davison (America's Test Kitchen; Cook's Country)

Grand Prize Winner Buki Elegbede:

"Buki is a natural on camera and I was riveted once he started talking. He is an absolute joy to watch on TV! His recipe was very well prepared and it's obvious that he knows how to bake. His pies looked perfect and I appreciated that he gave the oven temperature, bake time, and how to tell when they are done with the cracked tops. I especially liked how he explained the difference between baking with chilled versus room temperature ingredients – MAKE IT ROOM OR YOUR BAKE WILL BE DOOMED! He made this tip educational, fun, and easy to remember. Also, I liked that he ate and clearly enjoyed a pie at the end."



Kevin Belton (New Orleans Cooking With Kevin Belton)

Grand Prize Winner Buki Elegbede:

"You made it look every easy working in a very tight space. And keep that warm feeling because you are very engaging."

Second Place Winner Chris Nance:

"Sharing this tip with people is fantastic. It's the little details that make the dishes so important. You have created a great foundation with that crust that can receive any filling. Keep the warmth and stay engaging, great job."



Steven Raichlen (Primal Grill, Barbecue University, and Project Smoke)

Grand Prize Winner Buki Elegbede:

“Good presence; lots of potential. Great-looking end product and baking tips. Perfect use of time. In short, Buki delivered on his promise.”

Second Place Winner Chris Nance:

“Very focused idea--and presented well.”



Lidia Bastianich (Lidia's Kitchen)

Grand Prize Winner Buki Elegbede:

“I love Buki’s energy, smile and of course the final taste! He cooks with confidence and passion. That’s what it’s all about!”

Second Place Winner Chris Nance:

“Chris Nance has a warm smile and is having fun with his pie crust. I love his ‘cool tricks’ and ‘secrets.’”