

- Homepage
- E-Edition
- Local News
- Local Sports
- Local Columnists
- Special Sections
- Obituaries
- Area Beat
- On Campus
- Your Community FYI
- Real estate transactions
- Marriages / Divorces
- Celebrations
- Church Briefs
- Steppin' Out
- Subscriber Services
- Submit
- Letter to the editor
- Obituary
- CLASSIFIEDS
- BUY A CLASSIFIED
- Public Notices
- Contact us
- Opinions
- Advertiser Index

Local News

December 19, 2011

Americus innkeeper named 2011 Betty Crocker Baker's Challenge finalist

The Americus Times-Recorder

AMERICUS — The Betty Crocker Gluten Free Baker's Challenge Contest winners have been announced and prizes have been awarded. Thanks to the hundreds of votes cast online, Susan Egelseer, owner and innkeeper of Americus Garden Inn Bed & Breakfast in Americus, was one of the Top 10 finalists and was awarded a Betty Crocker® Gluten Free Baking gift basket for her Decadent Almond Chocolate Chip Scones made with Gluten Free Bisquick.

"I am so appreciative of the support from all of our friends, family and our community," said Egelseer. "Our local newspaper, the Americus Times-Recorder, and our local radio station, WISK/WDEC were kind enough to share our news and help the community get involved in the voting process. Thank you so much to all of you who helped spread the word."

To see all the winning recipes, visit the Gluten Free Betty Crocker website at: <http://www.glutenfreely.com/bakerschallenge>

Here is the winning recipe using Gluten Free Bisquick.

According to Egelseer, "This is my interpretation of a favorite recipe for holiday gatherings or to make someone feel special. These can be made in advance and frozen, unbaked, until needed. Simply freeze cut scones on the cookie sheet until frozen and place in a freezer bag. Scones can be baked from frozen, no thawing necessary, just add a minute or two to the baking time. I like to keep some on hand in the freezer so I can have a special treat on the table in no time."

Susan's Decadent Chocolate Chip Almond Scones

Makes 12 scones

2 cups Gluten free Bisquick

1 cup chocolate chips

1/4 tsp almond extract

1 1/3 cups whipping cream

1 cup powdered sugar

1/4 tsp almond extract

2 -3 TBS water or milk

3 TBS sliced almonds

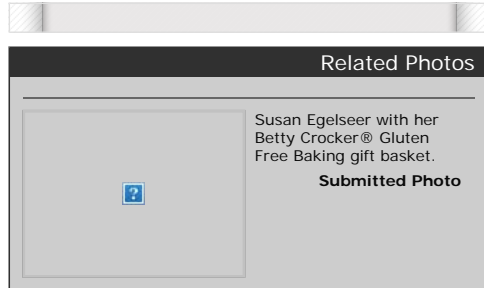
Directions

Heat oven to 400 degrees F.

Line cookie sheet with parchment paper.

In a large bowl, mix Gluten Free Bisquick with chocolate chips.

Place 1/4 teaspoon of almond extract in a 2-cup measuring cup and measure whipping cream into same cup.



Americus, GA
66°F
CLICK FOR MORE WEATHER

Weather Sponsors

FIND & SAVE

Click Here Store Circulars

Click Here Coupon Deals

Click Here Newspaper Ads

ADVERTISERS

City of Americus
Scott's Jewelry
Sunbelt Ford / Lincoln of Americus

TOP JOBS

This "Premium Position" for your classified ad call 1.800-600-4838 - "The Classified Marketplace"

[View All Employment Ads](#)

TOP CARS

Premium Homes, Premium Jobs, Premium Vehicles. List them here - Call 1.800-600-4838 - "The Classified Marketplace"

[View All Vehicles](#)

TOP REAL ESTATE

This "Premium Position" for your classified ad call 1.800-600-4838 - "The Classified Marketplace"

[View All Homes for Sale](#)

TOP STUFF

Move Your Classified Ad to This "Premium Position" - Call 1.800-600-4838 - "The Classified Marketplace"

[View All Stuff for Sale](#)

Hypertocal

Maps, Menus, Store hours, Coupons, and more...

Find a business

Location

SEARCH

Popular Searches

Restaurants in americus
Tires in americus
Telecommunications in americus
Pizza Restaurants in americus

Beauty Salons in americus
Government in americus
[Click for More](#)

Add whipping cream all at once to dry ingredients, stir just until dry ingredients are moistened and holding together. If too dry, add a tablespoon of whipping cream at a time to desired consistency.

Gently knead the dough in the bowl until smooth, about 8 times.

Divide dough in half.

On a flat surface dusted with Gluten Free Bisquick, pat each half into 6 to 7 inch round.

Cut each into 6 wedges.

Place 2 inches apart on prepared cookie sheet.

Bake 10 to 13 minutes or until golden brown.

Cool 5 minutes on the cookie sheet on a cooling rack.

Remove scones from cookie sheet, but keep them on parchment paper, place on cooling rack to cool.

In a small bowl, whisk powdered sugar, 1/4 teaspoon almond extract and 2 TBS water or milk to make icing.

Add additional 1 tablespoon, a teaspoon at a time of water or milk, if needed.

Drizzle half of the icing over warm scones.

Sprinkle with almonds.

Drizzle remaining icing over scones.

ShareThis Facebook Tweet LinkedIn Email Text Only

Local News

House Ads

Special BOE election set for March 18

January 28, 2014

Winter weather

Preparations were being made Monday and Tuesday as this area of the state, along with others, were under a winter weather warning. The National Weather Service (NWS) at Peachtree City was predicting freezing rain and sleet beginning in this area Tuesday afternoon with a strong possibility of snow after midnight.

January 28, 2014 1 Photo

Triwood Inc. to add 15 new jobs

The Americus-Sumter County Payroll Development Authority (PDA) joined with Triwood Inc. on Monday to announce the creation of new jobs for Americus and Sumter County.

January 28, 2014 3 Photos

Public invited to celebrate Presidents' Day with Carters

What better way to celebrate Presidents' Day than a visit from a former President and First Lady of the United States?

January 28, 2014 1 Photo

Transportation

January 29, 2014 1 Photo

Staley Middle School holds Fifth-Grade Career Day

Fifth graders at Staley Middle School were privileged to learn about a variety of careers during Career Day held recently.

January 29, 2014 2 Photos

Roller coasters

Business Marquee
Advertise Your Business Here for only \$5 per day!!!!

Depricated

January 29, 2014 1 Photo

Sumter sheriff gives update

January 29, 2014

Winter weather warning still in effect until 1 p.m. Wednesday

January 29, 2014

Get geared up for Great Backyard Bird Count!

From Afghanistan to Zimbabwe, bird watchers from more than 100 countries are expected to participate in the 17th annual Great Backyard Bird Count (GBBC), Feb. 14-17. Anyone anywhere in the world can count birds for at least 15 minutes on one or more days of the count and enter their sightings at www.BirdCount.org.

January 28, 2014

More Local News Headlines

Hyperlocal Search

Find a business:



Location:

SEARCH

Maps, Menus, Store hours, Coupons, and more...

Popular Searches

- Restaurants
- Pizza Restaurants
- Tires
- Beauty Salons
- Telecommunications
- Government

[Click for More](#)

[More](#)

Save over \$488
This Sunday's Edition

Free Coupons & Recipes [CLICK HERE](#)

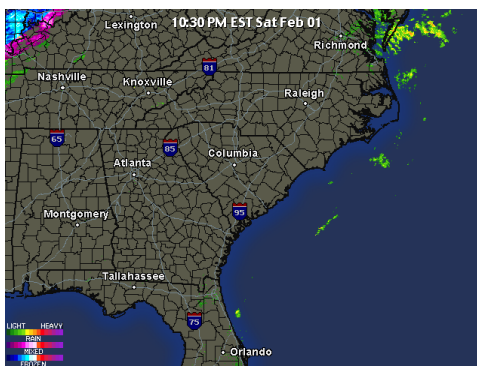
PARADE [CLICK HERE](#)

Local Print Advertising Online

A Tribute to Our Troops
Featuring veterans from Sumter and surrounding counties

Local TV Listings

Weather Radar



ARE WE READY?
Preparing for, responding to natural disasters



Audio: How can we better prepare for tornadoes?

An NPR broadcast examines the question of how communities can better prepare for tornadoes like the one that struck Moore, Okla. on Monday. The broadcast features

commentary from Michael Fitzgerald, who reported a five-part disaster series for the CNHI News Service.

May 22, 2013 1 Photo

Photos: Aftermath of massive tornado in Moore

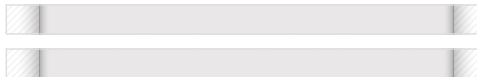
The Big One: Preparing for mid-America earthquake

Complete Report:

[Part I: Are We Prepared?](#) | [Part II: Disaster Dollars](#)

[Part III: Lessons Learned](#) | [Part IV: Warning Signs](#)

[Part V: The Big One](#)



Site Map

- NEWS** [Local News](#) • [Local Sports](#) • [Local Columnists](#) • [Obituaries](#) • [Area Beat](#) • [Opinions](#) • [Your Community FYI](#) • [On Campus](#)
- MORE** [Celebrations](#) • [Free Coupons and Recipes](#) • [Local Print Advertising Online](#) • [A Tribute to Our Troops](#) • [Local TV Listings](#) • [Real estate transactions](#) • [Marriages / Divorces](#) • [Steppin' Out](#) • [Church Briefs](#) • [Special Sections](#)
- SUBMIT** [Letter to the editor](#)
- SUBSCRIBE** [Subscribe Today](#)
- CLASSIFIEDS** [Classifieds](#) • [Buy a classified](#) • [Public Notices](#)
- OTHER PUBLICATIONS** [Cordele Dispatch](#) • [The Moultrie Observer](#) • [Suwannee Democrat](#) • [Thomasville Times Enterprise](#) • [Tifton Gazette](#) • [The Valdosta Daily Times](#)

Contact Us

- General** (229) 924-2751
- Publisher** (229) 924-2751 ext.1516
- Ad Supervisor** (229) 924-2751 ext.1518
- Classified** (229) 924-2751 ext.1510
- Circulation Director** (229) 924-2751 ext.1515
- Web Developer** (229) 269-4012

Depricated



© 2014 Community Newspaper Holdings, Inc. - CNHI Classified Advertising Network - CNHI News Service Associated Press content © 2014. All rights reserved. AP content may not be published, broadcast, rewritten or redistributed. Our site is powered by Zope. Some parts of our site may require you to download the Flash Player Plugin. [Privacy Policy](#) | [AP News Registry privacy policy](#) [Terms and Conditions](#) [Advertiser Index](#)