

Cleo Coyle's Chilly Cleoccino!

(Iced Cappuccino or Mocha)

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Serves: This recipe will make one 8-ounce serving. For a larger drink, or to serve more people, you can easily double, triple, or quadruple it.

Ingredients:

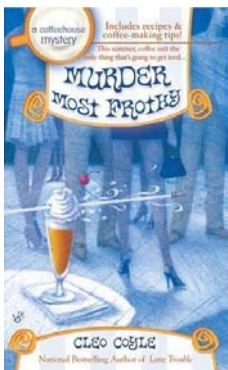
1/3 cup coffee (4 coffee ice cubes)
1/3 cup milk (low fat is fine)
2 teaspoons sugar (or more if you like your drinks sweeter)
1/4 teaspoon vanilla extract
1/4 teaspoon unsweetened cocoa powder (for a mocha)
whipped cream (optional)

Step 1: Fill an ice cube tray with leftover coffee and freeze.

Step 2: Remove four coffee ice cubes (per 8-ounce serving) and place in blender.

Step 3: Add milk, sugar, vanilla extract, and (optional) cocoa for an iced mocha frappé.

Step 4: Pulse the blender to chop the coffee ice cubes into fine particles. You can create a very icy drink with small ice chips (like a frozen margarita) or you can run the blender full speed until the mixture is completely liquefied yet still cold and frothy. The drink is delicious either way and a great use for your leftover Joe. To finish, pour this frosty refresher into a glass mug, top with whipped cream and...



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~ Cleo Coyle

