

Cleo Coyle's Frozen Coffee Frappé

Iced Vanilla Latte or Iced Mocha

Text and photos (c) by Alice Alfonsi who writes [The Coffeehouse Mysteries](#) as [Cleo Coyle](#) with her husband, Marc Cerasini.

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

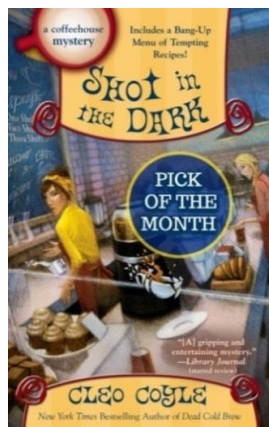
Ingredients:

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

Step 1: Fill an ice cube tray with freshly brewed coffee or espresso and freeze. (Let the coffee come to room temperature before filling the tray.)

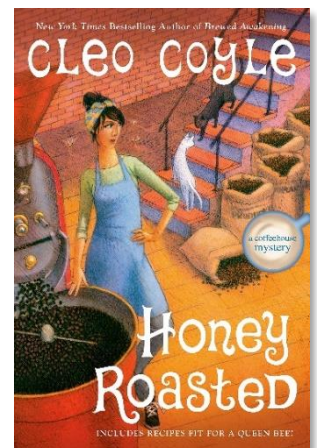
Step 2: Remove four coffee ice cubes (per 8-ounce serving) and place in blender with milk, sugar, vanilla extract, and (optional) cocoa for an iced mocha.

Step 3: 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 run the blender full speed until the mixture is completely liquefied yet still cold and frothy. The drink is delicious either way. To finish, pour this frosty refresher into a glass mug, top with whipped cream and...drink with joy!



The [Coffeehouse Mysteries](#) are bestselling culinary mysteries, set in a landmark Greenwich Village coffeehouse. Each includes the added bonus of recipes.

To learn more and see more recipes, visit Cleo Coyle's online coffeehouse at www.CoffeehouseMystery.com
And her recipe blog at www.CleoCoyleRecipes.com



[Brewed Awakening](#)
5 Best of Year Lists!
Free Recipe Guide [here](#).

[Shot in the Dark](#)
*Starred Review –Library Journal
Free Recipe Guide [here](#).

New! > [Honey Roasted](#)
"A honey of a tale" ~ Kirkus
Free Recipe Guide [here](#).