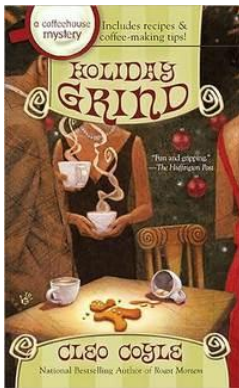


# Cleo Coyle's Copycat Starbucks White Chocolate Mocha

Text & photos (c) 2011 by Alice Alfonsi, who writes the Coffeehouse Mysteries as Cleo Coyle with her husband, Marc Cerasini

*This heavenly drink tastes like a rich, warm, coffee-infused milkshake--perfect for a snowy winter night. I included this baby in my yuletide culinary mystery [Holiday Grind](#). To learn more, [click here](#). Enjoy the season, everyone! ~ Cleo*



## Ingredients:

- ½ cup milk
- ¼ cup white chocolate, chopped;  
or white chocolate chips
- ¼ teaspoon vanilla extract
- 1–2 shots hot espresso or double-strength coffee  
(\*see my note at the end of this recipe)
- Whipped cream (optional)
- White chocolate curls (\*\*see how to make below)



**Step 1:** Combine milk and white chocolate in a heatproof bowl and place over a saucepan about one-third full of boiling water. (The water level should be under the bowl and not touching it.) Stir constantly until chocolate is melted.

**Step 2:** Whip in the vanilla using a whisk, hand blender, or electric mixer. Continue to whip about a minute until the warm mixture is loosely frothy.

**Step 3:** Pour the espresso into a large mug. Add the steamed white chocolate milk and stir to blend the flavors. You can top with whipped cream and white chocolate shavings, but it's just as delicious without.

**\*Cleo Note:** For double-strength coffee, simply make a strong version of your regular cup. For instance, in a drip coffee maker, instead of using 1½ - 2 tablespoons of ground coffee for every six ounces of water, use 3 – 4 tablespoons.

**\*\*Cleo Note:** To create chocolate curls, start with a block of room temperature chocolate. Using a vegetable peeler, scrape the block and you'll see curls of chocolate peel away.

*Eat with Joy! ~ Cleo Coyle,*

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