

Cleo Coyle's Winter White Chocolate Mocha

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

This heavenly drink is a winter favorite at many American coffeehouses, which is why we put it on the menu of our beloved Village Blend. Perfect for a snowy night, it tastes like a rich, warm, coffee-infused milkshake. My husband and I also published this recipe in our new Coffeehouse Mystery [Bulletproof Barista](#). To learn about our books and download more of our recipes, visit our online coffeehouse at: [CoffeehouseMystery.com](#) ~ Cleo

Makes one serving

1/2 cup milk

1/4 cup good quality white chocolate, chopped

1/4 teaspoon pure vanilla extract

1–2 shots (1/4 cup) hot espresso or double-strength coffee*

Whipped cream (optional)

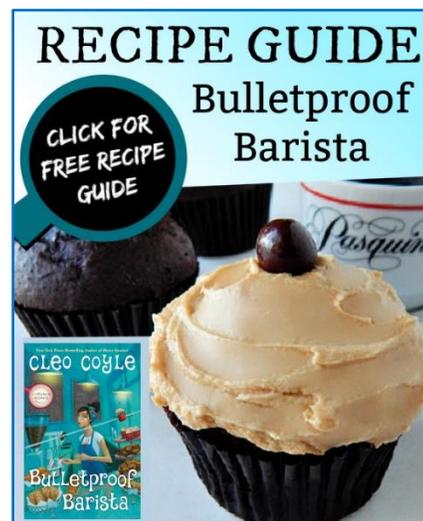
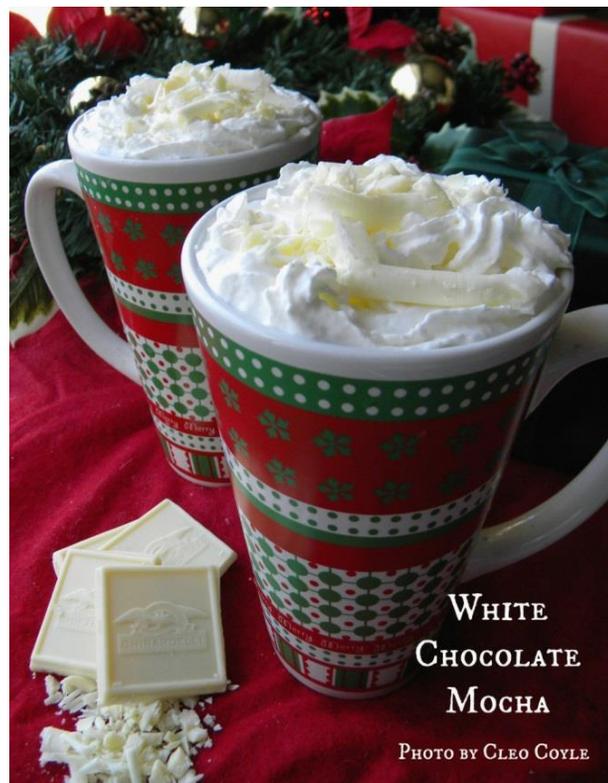
White chocolate curls**

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

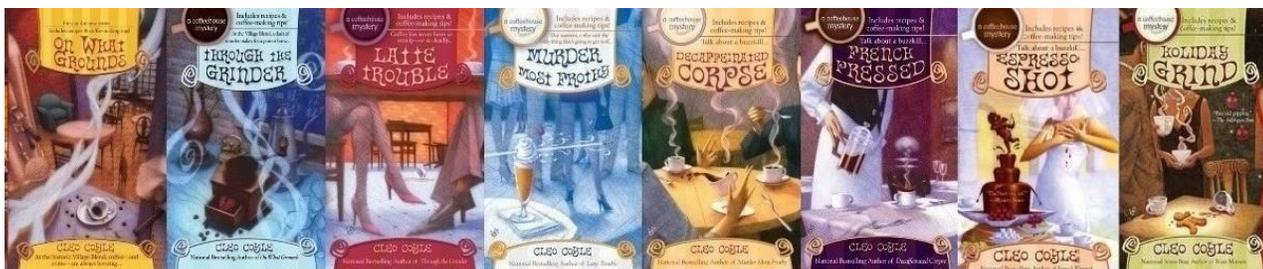
Step 2: Pour the espresso (or double-strength coffee) into a large mug. Add the steamed white chocolate milk and stir to blend the flavors. You can top with whipped cream, but it's just as delicious without. Garnish with white chocolate curls, and drink with joy!

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

****Note on curls:** 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.



Free Recipe Guide to Cleo's new culinary mystery **Bulletproof Barista:** [click here.](#)



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