



(2) Measure dark brown sugar and espresso powder (instant espresso) into a small bowl. Add hot coffee and whisk with a fork until sugar and espresso are dissolved. Whisk in maple syrup.

(3) Brush each slice with your coffee-maple-glaze.

(4) Bake for 10 minutes at 375° F. Flip the bacon, brush the other side with more of the glaze. Increase the oven temperature to 425° F. Bake for another 10 to 13 minutes. Watch closely to prevent burning. Bacon is not done until the edges show caramelization—they should look slightly charred. (See my photos as a guide. >>)

(5) Drain grease - Allow the bacon to cool a few minutes and the sizzling to stop. Then move the hot bacon slices to a baking sheet or counter surface that's been covered with waxed paper or parchment paper. Do not use paper towels, the glazed bacon will stick! Serve and eat with sheer joy!



*CLEO'S NOTE ON ESPRESSO POWDER: Espresso powder (or instant espresso) is not ground espresso beans. It is freeze-dried espresso that dissolves quickly in liquids. A good brand to look for is Medaglia D'oro. You can use any brand in this recipe, but do not substitute instant coffee. It gives a harsher and more sour flavor than instant espresso, which brings a richer, earthier note.

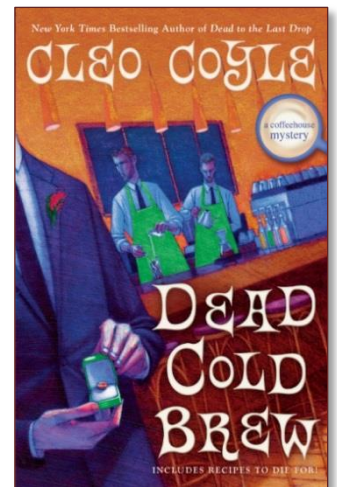
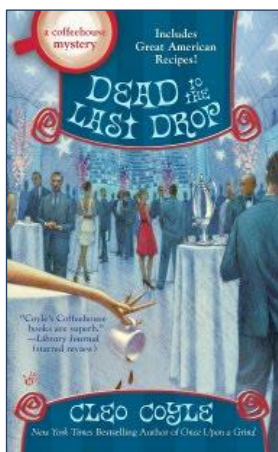
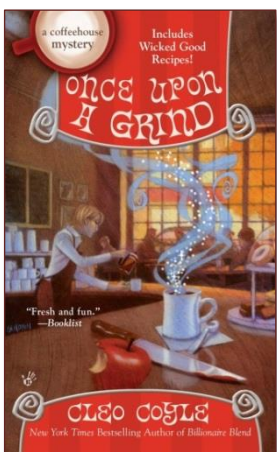
Eat with joy! ~ Cleo

Cleo Coyle's [Coffeehouse Mysteries](http://www.CoffeehouseMystery.com) 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's online coffeehouse at

www.CoffeehouseMystery.com

And her recipe blog at

www.CleoCoyleRecipes.com



[Once Upon a Grind](#)

[Dead to the Last Drop](#)

[Dead Cold Brew](#)

Best of the Year Pick ~ KRL
Free Recipe Guide [here](#).

3 Best of Year Lists!
Free Recipe Guide [here](#).

Hardcover Bestseller!
Free Recipe Guide [here](#).