

# Cleo Coyle's “Silver Dollar” Mini Chocolate Chip Cookies

Photos and text © by Alice Alfonsi who writes [The Coffeehouse Mysteries](#) as [Cleo Coyle](#) in collaboration with her husband, Marc Cerasini.

Our readers may recognize this recipe from our Coffeehouse Mystery, [Once Upon a Grind](#), a story that begins with a “fairy-tale” crime in Central Park. The crispy edges and chewy of these adorable little cookies with their mini “silver dollar” size and rich flavor notes of buttery **caramel** and **sea salt** make for a light yet blissfully satisfying snack, perfect when sharing afternoon coffee breaks or late-night secrets. The latter is why our amateur sleuth, coffeehouse manager Clare Cosi, chose to serve these to an after-hours visitor in [Once Upon a Grind](#), a man with a mysterious business card and a shocking story of a cold-case, Cold War murder. May you bake (and read) with joy! ~ **Cleo**



Makes about 75 mini cookies

## Ingredients:

- 8 tablespoons (1 stick) unsalted butter
- 1/2 cup granulated white sugar
- 3/4 cup light brown sugar, packed
- 3 tablespoons brewed coffee or espresso (or milk)
- 1 large egg
- 2 teaspoons pure vanilla extract
- 1/2 teaspoon coarsely ground sea salt
- 1/2 teaspoon baking soda
- 1-1/4 cups all-purpose flour
- 1 cup mini semisweet chocolate chips (*be sure to use mini chips or you can chop standard chips into smaller pieces*)

## RECIPE GUIDE

### Bulletproof Barista

CLICK FOR FREE RECIPE GUIDE

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

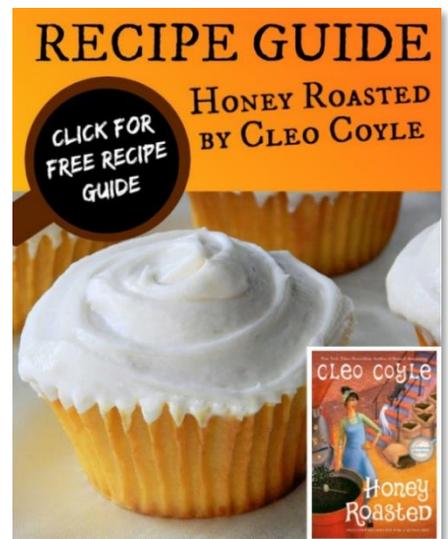
## DIRECTIONS:

**Step 1—Mix the dough:** Melt the butter in a small saucepan. Do not brown or burn. Allow to cool a bit and transfer to a mixing bowl. Using an electric mixer, blend in the white and brown sugars, coffee, egg, vanilla, salt, and baking soda. Add the flour and blend again, but do not over-mix. The dough will be loose and sticky. Gently fold in the mini chips (or chop standard chocolate chips into bits).

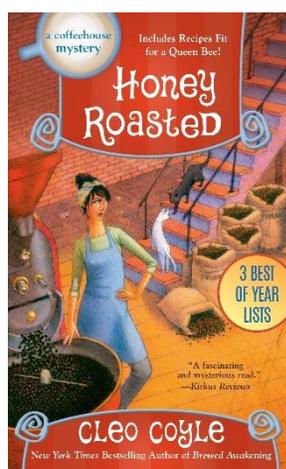
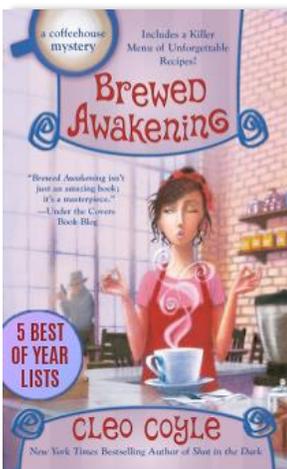
**Step 2—Bake:** Preheat the oven well to 375°F. Drop dough by half-teaspoons onto an ungreased cookie sheet (or line pan with parchment paper). Allow room between cookies for spreading. For these small cookies, only bake 6 to 6-1/2 minutes. Cookies should come out of the oven a little under-baked. Allow them to continue cooking and cooling on the hot baking sheet for 10 minutes before handling, and...*Eat with joy!* ~ Cleo



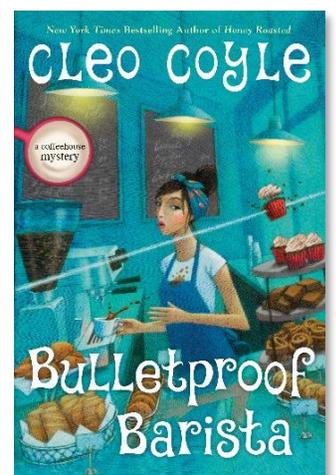
Free Recipe Guide to  
Cleo's new culinary mystery  
**Honey Roasted:**  
[click here.](#)



*Eat with joy! ~ Cleo*



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](http://www.CoffeehouseMystery.com) And her recipe blog at [www.CleoCoyleRecipes.com](http://www.CleoCoyleRecipes.com)



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

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

**NEW!** > [Bulletproof Barista](#)  
"Wildly entertaining" ~ Criminal Element  
Free Recipe Guide [here.](#)