

# Cleo Coyle's Silver Dollar Chocolate Chip Cookies

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



*My readers may recognize this recipe from my recent Coffeehouse Mystery. The crispy edges and chewy centers of these babies combined with their 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 my 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 white granulated sugar
- 3/4 cup light brown sugar, packed
- 3 tablespoons brewed coffee or espresso (or milk)
- 1 large egg
- 2 teaspoons pure vanilla extract
- 1-1/4 cups all-purpose flour
- 1/2 teaspoon coarsely ground sea salt
- 1/2 teaspoon baking soda
- 1 cup mini semisweet chocolate chips (*be sure to use mini chips or you can chop standard chips into smaller pieces*)



Free Recipe Guide to Cleo's  
new culinary mystery  
**Dead Cold Brew**,  
[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 and 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.



Free Recipe Guide to last year's bestseller *Dead to the Last Drop*, [click here](#).

An Illustrated Guide to Recipes Featured in...

**Dead to the Last Drop**  
A Coffeehouse Mystery  
By Cleo Coyle

A Baker & Taylor Fall "Trends" Pick!  
A Mystery Guild Featured Alternate Selection

For free bonus recipes and the chance to win Cleo's latest Coffee Pick, visit her virtual coffeehouse at [www.CoffeehouseMystery.com](http://www.CoffeehouseMystery.com)

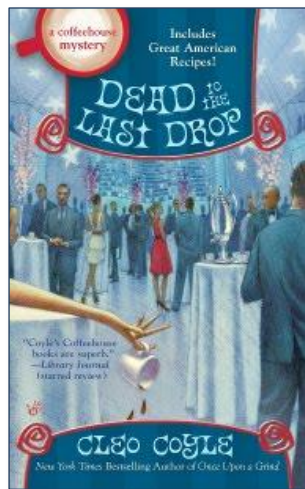
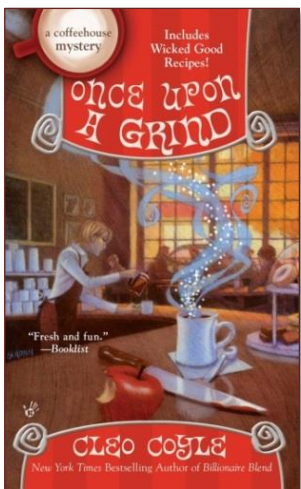
**Light & Creamy "Cake Pan" New Yorker Cheesecake (Gluten-free!)**

This outstanding cheesecake is one of Cleo's favorite desserts. It bakes up quickly in a simple cake pan and chills fast, too. It also contains its own crust. No flax or graham crackers needed, making it gluten-free, yet the results are impressive. Every light and creamy slice is heaven on a plate, which is why Cleo used this very recipe to help save the day—and the rest—at the old Washington branch of her Village Blend coffeehouse.

**Black Magic Cake with "Secret Ingredient" Chocolate Frosting**

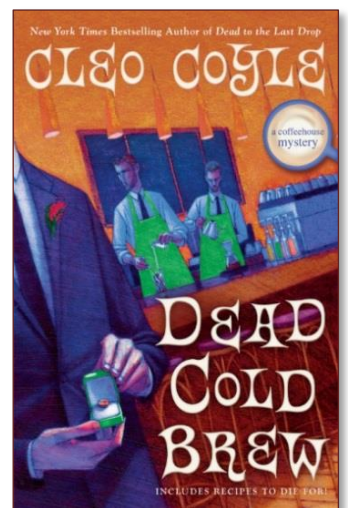
Cleo's new friend, cook Luther Bell, shares his personal tips on baking up a superior version of this classic recipe. His recipe gives the cake a richer texture and deeper chocolate flavor, and his "secret ingredient" frosting is the icing on the cake, literally. Like Cleo's longtime relationship with decorated NYPD detective Mike Quinn, a slice of this cake is rich and satisfying—with just enough sweetness to make life good again.

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*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)



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

[Dead to the Last Drop](#)  
3 Best of Year Lists!  
Free Recipe Guide [here](#).

[Dead Cold Brew](#)  
Hardcover Bestseller!  
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