

An Illustrated Guide to the Recipes in...

Brewed Awakening

A Coffeehouse Mystery
by Cleo Coyle

"DELIGHTFULLY TWISTY" —Publishers Weekly

"POIGNANT PAGE-TURNER." —Booklist

Learn more about Cleo's books and sign up to win autographed books, premium coffee and more at:

CoffeehouseMystery.com

Strawberry Cream Cheese Scones with Strawberry Glaze

A romantic breakfast or afternoon treat, these gorgeous scones are not to be missed. No wonder they practically seduced Clare from the mere description in Mike's memory. The cream cheese in the dough is the secret to making the melt-in-your-mouth pastry. And the reserved strawberry juice (from the first step) subtly flavors the glaze. **Cleo's tip: Do not skip that first step. It's your key to success!** You will find all the steps of this recipe in Cleo Coyle's *Brewed Awakening*.



***The Village Blend's Latest Hit:* Goobers Cookies**

Inspired by the retro candy of the same name, these cookies feature a satisfying combination of peanuts and chocolate. In fact, they're so satisfying, you may find (just like Franco and the Village Blend's happy customers) that they're hard to stop eating, not unlike the popular candy after which they're named. A bit of peanut butter and brown sugar in the dough add to the flavor, and a classic baker's secret provides a beautifully chewy texture. **What's the secret?** You'll find out in the recipe, now published in Cleo's Coffeehouse Mystery *Brewed Awakening*.





The Village Blend's Blueberry Shortbread

This amazing shortbread, layered with blueberries, makes an impressive addition to dessert plates and cookie trays. These tender, delightful bars sell out quickly at the Village Blend, but you can make them at home with this small-batch recipe. You will find it published in *Brewed Awakening*.

Cleo's Troubleshooting Tip!

When mixing the dough, follow the recipe as written and **stop your mixer** as soon as the dough turns crumbly. If you overmix the dough into batter, you can still correct it by blending in more flour, a little at a time, until the dough turns crumbly again. Your shortbread won't be quite as tender, but the bars will still be delicious!

Clare's Cozy Maple Sugar Cookies

These tender sugar cookies with lightly crispy exteriors yet soft and chewy interiors are beautifully flavored with maple syrup, vanilla, and a **mystery ingredient**. While they may look like simple, Mom's-cookie-jar snacking cookies, their complex flavor profile makes them delightfully satisfying treats to pair with coffee or tea for after-dinner dessert plates or holiday party trays. For best results, be sure to use real maple syrup. When in doubt, check the ingredients.

And look for this recipe in *Brewed Awakening*!



Clare Cosi's Chocolate Chip Coffee Cake

No better cake could welcome Clare home to her beloved Village Blend better than this easy single-layer coffee (or tea) cake. This is a satisfying snack cake, layered with good flavor—no frosting required. Just mix up the ingredients in one bowl, slip the cake pan in the oven, and start the coffee brewing!

Find the recipe in Cleo Coyle's *Coffeehouse Mystery Brewed Awakening*.



Matt's Coffee Beef Stew

Many chefs will tell you that **coffee works wonderfully as a meat tenderizer and flavor booster**, which is exactly how Matt uses it in this recipe. The brewed coffee not only helps to tenderize the tough stewing meat before cooking, but also deepens the umami flavor of the beef. As Clare deduced upon her first spoonful, this stew was inspired by another meal, one Matt often made during their marriage—a more elaborate dish with Mayan roots, which Matt discovered while sourcing beans in El Salvador. This version is easier to make, but just as delicious. You'll find Matt's recipe for his **Coffee Beef Stew** in *Brewed Awakening*.



Clare's KFC-Style Fried Chicken

While sourcing coffee in El Salvador, Matt made a friend who confided that a meal of fast-food fried chicken was always shared before peace talks between rival gangs. The fried chicken of choice came from Pollo Campero, the KFC of the region. When Matt's divorce turned ugly, he decided to bring the tradition north—with actual KFC chicken. Clare took the bait, along with the challenge of guessing the colonel's famous eleven herbs and spices. While KFC has never divulged its secret fried chicken recipe, many Sherlock chefs have attempted to deduce it. This adapted recipe, published in *Brewed Awakening*, serves as Clare's preferred solution to that particular culinary mystery.



Clare's KFC-Style
Fried Chicken

“Cacio e Matteo”

A Quick & Easy Pasta Dish

Behold Matteo Allegro's loose interpretation of the classic Italian dish *Cacio e Pepe*. During their marriage, Clare was the one who made the *Cacio e Pepe* and her technique was flawless. After their divorce, Matt's attempts to re-create her meal always resulted in a gloppy mess. But if there was one thing Matt had mastered, after years of sourcing coffee in developing countries, it was the art of

adaptation. So here it is: *Cacio e Pepe* made Matteo's way: a quick, easy, foolproof bachelor dinner with no glop in sight, and no need for sauce. You'll find this recipe in *Brewed Awakening*.





Champagne Chicken Paprikash

When Clare celebrated her young daughter's birthday at the Parkview Palace hotel, she enjoyed this regal champagne-infused dish.

A fusion of French and Eastern European cuisines, this simple yet sophisticated version of classic chicken paprikash was not invented by the Parkview, however. The credit goes to New York's famous Four Seasons restaurant.

This recipe is Clare's adaption of the Four Season's dish, and you'll find it published in Cleo Coyle's *Coffeehouse Mystery Brewed Awakening*.

Parkview Palace Salad

This festive, elegant salad was based on the famous Waldorf salad, but with its own delicious twists. Serve it for a spectacular start to a holiday dinner or make it a stand-alone lunch salad by adding chopped chicken or turkey. Find the recipe (with its delicious twist) in *Brewed Awakening*, a fun mystery with a few delicious twists of its own!



Candied Pecans

Wonderfully crunchy with a baked-on sweet-and-salty crust, these candied pecans make an excellent snack for parties as well as a fabulous topping for ice cream, yogurt, and salads, including the Parkview's famous signature salad.

Find this quick-and-easy recipe in *Brewed Awakening*.

Coffee and Cream Cake

This light chiffon cake, kissed with the flavor of sweetened coffee, makes a wonderfully sophisticated dessert, light enough to serve after an elaborate dinner, and a perfect pairing with coffee or espresso. No wonder Clare chose it as her favorite among the cakes she sampled for her wedding day.

Find the recipe in Cleo Coyle's Coffeehouse *Mystery Brewed Awakening*.

NOTE: For the light and sophisticated cake that Clare enjoyed, fill the layers with our stabilized whipped cream and frost with our **Mocha Buttercream**. Both recipes are included.

HOWEVER, if you have a sweet tooth (be honest) and prefer richer, heavier desserts and cakes, then replace the whipped cream filling with **Mocha Buttercream** and double- or even triple the recipe, so you'll have enough to complete the cake.



- Step by Step: (1) Bake the Batter (2) Split the Layers**
(3) Fill with Stabilized Whipped Cream, see p. 6
(4) Crumb Coat & Frost with Mocha Buttercream, see pages 6 & 7
[Click here for Cleo's 3 Tips on Frosting Any Cake](#)

Mocha Buttercream

This beautiful buttercream icing makes a fabulous finish to the Coffee and Cream Cake that Clare sampled in preparation for her wedding day. This is an outstanding icing that's very easy to spread. Fluffy and light, it delivers gentle chocolate flavor, kissed with coffee, of course. (You may want to eat it with a spoon.) It pairs wonderfully with other cakes, as well. Try it with chocolate cake or a plain yellow cake or cupcakes. You will find this recipe in Cleo Coyle's *Brewed Awakening*.



Clare Cosi's Golden Cupcakes

If you're looking for a great "from-scratch" cupcake recipe to showcase that outstanding Mocha Buttercream, this recipe is one of Clare's favorites. **But note:** You won't find this recipe in *Brewed Awakening* because it was already published in [Dead Cold Brew](#), Cleo Coyle's 17th Coffeehouse Mystery. You'll find a fabulous recipe for Cannoli Cream Frosting in the book, too. [Click here](#) or on the photo of Clare's Golden Cupcakes to see the free illustrated recipe guide for *Dead Cold Brew*.



How to Make a More Stable Whipped Cream Filling or Topping

Fresh whipped cream is a fluffy delight when used as a frosting or filling for cakes and cupcakes. But a special step is needed to keep it from quickly deflating or becoming watery on your cake. Follow the simple directions, published in *Brewed Awakening*, and you'll see how easy it is to make a more stable whipped cream frosting.



How to **Crumb Coat** a Cake before **Frosting** + 2 More Tips on **Frosting Any Cake**

[Click here](#) now and jump to a past post on Cleo Coyle's recipe blog, in which she shared an easy, kid-friendly method for making a July Fourth Flag Cake, along with [3 Tips for Beginners on Frosting Any Cake](#).



[Bonus Recipe!](#) **The Village Blend's Pistachio Muffins**

[Click here](#) now or on the photo (at right) >> to see this recipe with step-by-step photos and a free downloadable PDF. These pistachio muffins are outstanding. The batter tastes like pistachio ice cream, but they're more nutritious because of a secret ingredient in the muffin recipe: ricotta cheese. Ricotta adds protein and substance without heaviness and it provides moistness without the high calories of extra butter or oil. Try these babies warm, right out of the oven, split open and slathered with butter or cream cheese. Just like the hospital staff, lured away for a break by the Pied Piper of Village Blend pastry, you will absolutely eat with joy!



How to Make **Chocolate Curls**

Chocolate curls make a festive topping for cakes, cupcakes, puddings, and ice cream, as well as coffee drinks, and hot cocoa.

You can even combine chocolates for a striking effect, garnishing with a combination of white and dark chocolate curls. Get the easy directions for making them in *Brewed Awakening*.



***Bonus Recipe!* Clare's Crusty Italian-Style Rolls**

Some of Clare's fondest childhood memories took place in the kitchen with her grandmother, where she helped bake rolls like these, pans and pans of them, to sell in her nonna's little Italian grocery store. These golden crusty rolls are amazing right out of the oven, smeared with butter. Heap them into a basket for service with dinner. Or slice them in half and layer on salami and provolone.



The link to this bonus recipe post will be shared soon with Cleo's Newsletter subscribers. To make sure you don't miss the recipe, subscribe to her free newsletter by sending a "Sign me up" email to CoffeehouseMystery@gmail.com. As soon as you do, an auto-reply will be sent to you with links to past newsletters and more of Cleo's free bonus recipes.



The Daisy Fay

Quite a few bartenders have paid homage to F. Scott Fitzgerald's *The Great Gatsby* by naming their creations after the much mooned-over character of Daisy Fay Buchanan. The Nostalgia bar at Long Island City's Gypsy hotel included its own "Daisy Fay" cocktail for good reason. Not only does the Fitzgerald novel take place on Long Island, New York, but the shocking traffic death near the end of the novel, with Daisy at the wheel, occurred less than a mile from the hotel's Queens' location. The Nostalgia's bartender gives you several options to tailor this beautiful, refreshing cocktail to your own taste. His inspiration for the drink was not only Gatsby's iconic Daisy, but the pretty "Gin Daisy," an American cocktail that's been enjoyed since the 1850s. You'll find the recipe included in Cleo Coyle's *Brewed Awakening*.



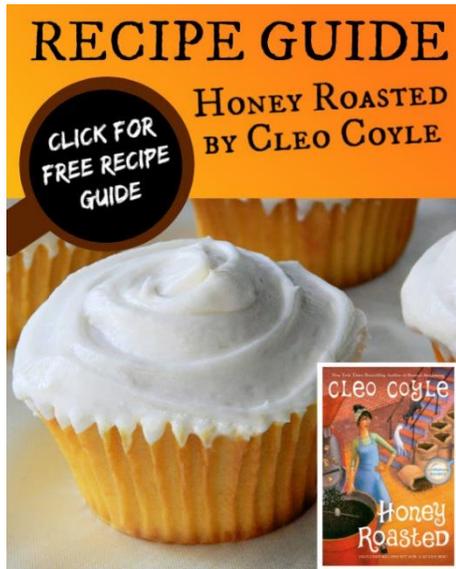
Clare's Apple Cobbler Cake

Like her crusty Italian-style rolls, Cleo will be sharing this bonus recipe with her Newsletter subscribers. To sign up for her free newsletter, send a "Sign me up" email to CoffeehouseMystery@gmail.com

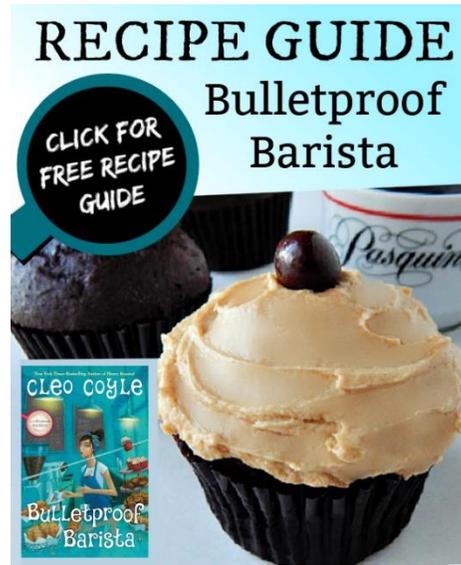


Click on the images below to download the Free Recipe Guides to
Cleo's Next Two Coffeehouse Mysteries (#19 & #20)...

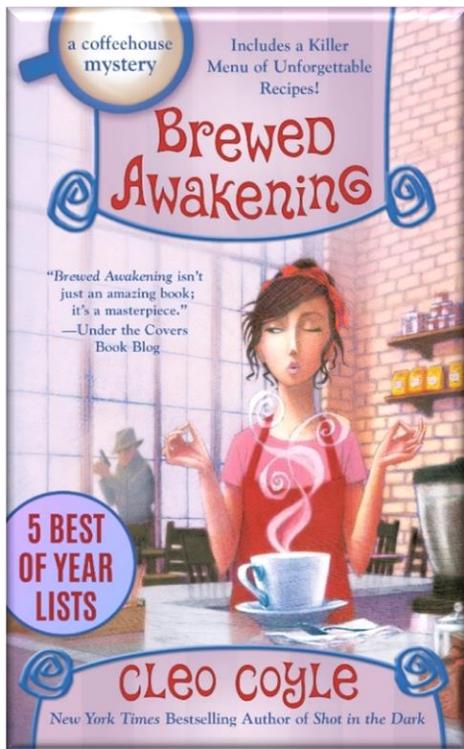
HONEY ROASTED (#19)



BULLETPROOF BARISTA (#20)



Don't miss Cleo's exciting new Coffeehouse Mystery with a story and characters that are "sure to delight!" (*Publishers Weekly*)



Brewed Awakening

A Coffeehouse Mystery

To learn more or buy:



Visit Cleo's online home for links to book club reading guides, her free newsletter, and more...

CoffeehouseMystery.com



Download the free Checklist of Cleo's books in order, including her **Haunted Bookshop Mysteries** by [clicking here](#) or above.

Win autographed books, tote bags, premium coffee, and more. Sign up for Cleo's free E-newsletter by writing an email that reads "Sign me up" and sending it to: CoffeehouseMystery@gmail.com