



Cleo Coyle's Coffeehouse Dessert Shooters and... Tips on layering any shooter

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

These sweet, delicious digestifs bring an elegant and relaxing end to a meal, especially with coffee or espresso. The instructions and tips below will help you pour the drink in layers for a pretty presentation.

TIP: The reason drinks can be layered is Science 101. Certain liquids are heavier in density than others, and a bartender can float lighter beverages on top of heavier ones.

My first layered drink recipe is one I created with Marc, my husband (and partner in crime writing), for our 13th **Coffeehouse Mystery** [Billionaire Blend](#). The drink is, of course, based on the traditional Orgasm shooter.

Hazelnut is a popular flavor in coffeehouse culture, and we've married it to coffee liqueur with a splash of **hazelnut milk** for amazing results. If you can't find hazelnut milk, almond milk is a good substitute.

TIP: Because nut milks are thin and light, they make fantastic and flavorful toppings to layered shots.



TIP: For home bartenders, a measured shot glass helps with accuracy. If you're not sure where to purchase, [click here](#) to see one of many sold online.

As mentioned, you can serve any of these layered shooters with a cinnamon stick or even a chocolate-covered cinnamon stick and simply stir before sipping.

To download an easy "how-to" recipe for making chocolate-covered cinnamon sticks, [click here](#).

Cleo Coyle's Hazelnut Orgasm

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

See Cleo's YouTube video of this recipe by [clicking here](#).

Makes 1 serving

Ingredients:

Coffee Liqueur (such as Kahlua);
Frangelico (hazelnut liqueur)
Hazelnut Milk
Whipped Cream
stick of cinnamon or Mexican canela

Method: Fill 1/3rd of your shot glass with Kahlua (1/2 ounce).

TIP: Place a spoon face down into the glass at an angle. The tip of the spoon should lightly touch the opposite side of the glass. It will diffuse the pouring of the next liquid, reducing the impact and impeding mixing.

Slowly pour the Frangelico (1/2 ounce) over the top of the chilled spoon. Wait for the Frangelico to settle. Using the same method, slowly pour the Hazelnut Milk (1/2 ounce) over the spoon and into the glass. Wait for the layers to settle, add a spot of whipped cream at the top, and serve with a stick of cinnamon or Mexican canela for the drinker's option to stir and sip (rather than shoot).

***Variation: Almond Orgasm** Replace the hazelnut milk with almond milk and the Frangelico with Amaretto.

To learn more about Cleo Coyle and her bestselling *Coffeehouse Mysteries*, or download more free recipes, visit Cleo's online coffeehouse at www.CoffeehouseMystery.com And her recipe blog at www.CleoCoyleRecipes.com



Free Recipe Guide to
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Orgasm Shooter (layered)

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Makes 1 serving

Here is the traditional drink recipe on which we based our Hazelnut Orgasm. This shooter can be mixed up in a cocktail shaker with ice and strained into the shot glass, or poured in layers right into your glass. My husband and I prefer those pretty layers, which is why we serve the drink in a tall shot glass with a stick of cinnamon or Mexican canela on the side for stirring. Thus, this drink can be "shot" in one gulp or stirred and slowly sipped.

Ingredients:

Coffee liqueur (such as Kahlua)
Amaretto
Irish cream (such as Baileys)

Method: Fill one-third of your shot glass with Kahlua (1/2 ounce). Place a chilled spoon down into the glass at an angle. The tip of the spoon should lightly touch the opposite side of the glass. Slowly pour the Amaretto (1/2 ounce) over the top of the chilled spoon, allowing it to trickle into the drink. Wait for the Amaretto to settle. Using the same method, slowly pour the Irish Cream (1/2 ounce) over the spoon and into the drink. (Top it off if you like.) Wait for the layers to settle and serve.

***Variation** – Add vodka to the top, in equal measure, and you've got a **Screaming Orgasm**.

TIP: The spoon method (pictured on page 2), is only one way to slow the pour in a layered drink. To see a bartender's "thumb method," watch this video on YouTube by [clicking here](#).



Drink with Joy!

~ Cleo Coyle, author of [The Coffeeshouse Mysteries](#)

Stop by my recipe blog www.CleoCoyleRecipes.com and see what's cooking.

Cleo Coyle's Cloudy Dream (Almond or Hazelnut)

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See Cleo's YouTube video of this recipe by [clicking here](#).

This is another beautiful layered "sipping shooter" we created for our next Coffeehouse Mystery: **Billionaire Blend**. (An "M&M" shooter uses Kahlua and Amaretto, but not whipped cream or this layering method. As far as we know, our "Cloudy Dream" is a new invention.)

Ingredients:

- Coffee Liqueur (such as Kahlua)
- Whipped Cream (aerosol canister or pastry bag)
- Amaretto (for a Cloudy Almond Dream)
or Frangelico (for a Cloudy Hazelnut Dream)
- Stick of cinnamon or canela

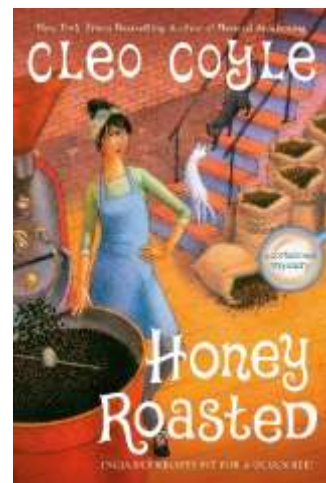
Method: Fill one-third of a tall shot glass with Kahlua (1/2 ounce). Add whipped cream to the shot glass using an aerosol canister. Fill just under the top of the glass. You must leave a bit of room for the whipped cream to rise when the next liquid is poured into the glass. (If using homemade whipped cream, use a pastry bag.) Slowly pour 1/2 ounce of Amaretto or Frangelico over the top of the whipped cream. Wait for the almond or hazelnut liqueur to settle and then serve. The drinker can sip the layers of alcohol through the cream or use a stick of cinnamon to stir up the ingredients before drinking.



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
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