

Cleo Coyle's Aphrodisiac Brownies

Can coffee and chocolate heat up your love life? For coffeehouse manager Clare Cosi, finding out will be *murder...Murder by Mocha!*

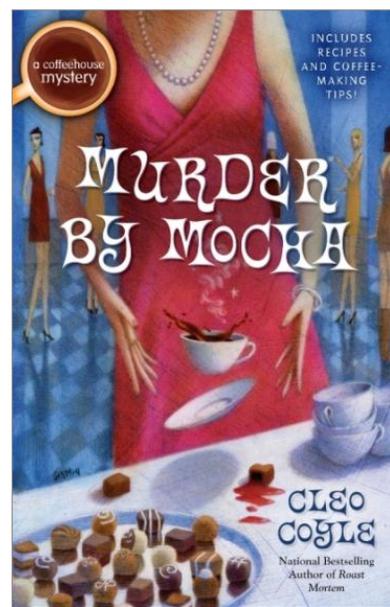
These chocolate brownies are one of the many recipes featured in my bestselling culinary mystery. In keeping with the book's theme, they include three ingredients that have long been considered aphrodisiacs. *Chocolate*, of course, is Cupid's classic consumable. *Coffee* contains caffeine, a stimulant that is believed to be a perk in the area of romantic desires. *Cinnamon* is a fragrant spice that was prized by the Romans. (Cleopatra famously used it to arouse her many lovers.) In these delicious brownies, the cinnamon works with the brown sugar to layer in a subtle yet intriguing flavor—perfect for a murder mystery. I hope you enjoy them. ~ *Cleo Coyle*

Makes one 8- or 9-inch square pan of brownies (about 16–20 squares)

Ingredients

12 tablespoons (1½ sticks) unsalted butter
4 ounces unsweetened chocolate, chopped
1 teaspoon ground cinnamon
1 teaspoon espresso powder
2 large eggs
1 egg yolk
1 cup granulated sugar
½ cup light brown sugar, packed
½ teaspoon salt
¾ cup all-purpose flour
½ teaspoon baking powder
¾ cup semisweet chocolate chips (about 5 ounces)

Step 1—Prep the oven and pan: Preheat the oven to 350°F. Line the bottom of an 8- or 9-inch square pan with parchment paper, extending the paper beyond the pan to make handles. (This will allow you to lift the brownies out of the pan while still warm.) Lightly coat the paper with nonstick cooking spray.



Step 2—Make the chocolate mixture: Place the butter and unsweetened chocolate in a microwave-safe container and heat in 30-second increments, stirring between each session, until the mixture has melted. (Or warm the butter and chocolate in a small saucepan over very low heat. Be sure to stir continually to prevent scorching.) After the chocolate mixture is melted and smooth, stir in the cinnamon and espresso powder. Set aside.

Step 3—Create batter and bake: In a large mixing bowl, whisk the eggs and egg yolk. Whisk in both of the sugars and the salt. Whisk in the chocolate mixture from Step 1. Switching to a spoon or spatula, stir in the flour, baking powder, and chocolate chips. Blend enough for a smooth batter, but do not over-mix or you will develop the gluten in the flour and toughen the brownies. Pour the batter into the pan and bake about 30 minutes. Under baking is smarter than over baking. The brownies are done when the top surface has become solid and displays small cracks. Remove the pan from the oven and allow it to cool no more than 5 minutes. Using the parchment paper handles that you made in Step 1, carefully lift the entire brownie cake out of the hot pan and allow to finish cooling on a rack. Cut into small or large squares, and...

Eat with joy!

~ Cleo Coyle

*New York Times bestselling author of
The Coffeehouse Mysteries*

To learn more about *Murder by Mocha*, win free coffee, download free recipes, or read about the other books in my **Coffeehouse Mystery** series, visit my web site:

www.CoffeehouseMystery.com

