Some of the Special Recipes Featured In...

Cleo Coyle’s

Murder by Mocha
A Coffeehouse Mystery

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Believe me, there’s no metaphysics on earth like chocolates. —Fernando Pessoa

Milk Dud Thumbprints
The soft, rich chocolate-caramel filling in these delicious chocolate cookies will make you believe a Milk Dud candy has been transformed into a fresh-baked cookie.

Aphrodisiac Brownies
Three simple ingredients historically thought to be aphrodisiacs, layer in depth of flavor to these brownies, making them subtly spicy yet rich and chocolaty. Sure, it may drive your lover crazy, but as Quinn tells Clare in Murder by Mocha, “A little bit o’ crazy flavors the stew.”

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Peanut Butter Surprises

(Chocolate-Stuffed PB Cookies)
A classic peanut butter cookie stuffed with ooey-gooey chocolate. Clare bakes these as a tasty "thank you" to Sergeant Franco. Find out why in Murder by Mocha.

Pure Ecstasy
Chocolate Chip Cookies
Beurre noisette (brown butter), two kinds of chocolate chips, a bit of espresso powder, and a step where you essentially create your own brown sugar (using molasses), put Clare’s gourmet version of the chocolate-chip cookie in a class by itself. Detective Quinn says they nearly qualify as a drug. With toffee-like notes of buttery caramel, this cookie is truly one to die for.

Chocolate Fudge Cupcake Tops
These fudge brownie-like rounds will delight your taste buds with the sultry flavor of chocolate. Fully frosted, they bring back memories of an old-fashioned fudge cupcake.

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Mini Chocolate Chip Scones
Clare and Madame enjoy these tender, buttery scones while tracking down clues with a helpful librarian.

Ganache-Dipped Chocolate Chip Cookie Dough Bites
These no-bake treats are fun to make and eat; and because they keep in your freezer, they’re the perfect antidote for summer heat.

Chocolate Zombie Clusters
What are these chocolate candies and how do you make them?
Find out in Murder by Mocha!

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Rock Cornish Hens with Rosemary and Lemon Butter
Clare Cosi roasted these beauties for a special dinner with Mike Quinn, head of the NYPD’s OD Squad. She served them with the recipe below…

Fettuccine with “Italian Mole” (Mushroom Wine Sauce)
A delicious mushroom wine sauce served over fat fettuccine noodles that combines two of the many vibrant cultures that Clare Cosi lives among in New York. Mushroom sauce and pasta have culinary roots in Italy, but the spice mix and finish of chocolate in this dish are borrowed from a classic Mexican mole.

Foolproof Nut Brittle (Praline!)
The easiest and tastiest nut brittle you’ll ever make. No candy thermometer needed, yet the recipe is foolproof…

Madame’s Sables
This tender, buttery French shortbread cookie is a classic! Madame is sharing her recipes for two versions of it—vanilla and praline. Madame and Clare are also sharing recipes for…

European-Style Hot Chocolate and Frozen Mexican Choco-Latte

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(Flourless) Chocolate Almond Espresso Saucers

Why are these flourless cookies called Espresso Saucers? Because these strange and amazing mocha-almond cookies bake up as round and flat as the demitasse saucer in which an espresso is traditionally served. Sweet, crispy, chewy, and chocolaty, these treats are an exotic edible—they’re also made without one bit of flour so their texture is unique. They’ll melt in your mouth.

Clare Cosi’s Moist Mocha Cake with Shiny Chocolate Glaze

“Like a party in my mouth,” said Sergeant Franco upon tasting Clare’s super-moist, chocolate-glazed mocha cake. The cake is wonderfully spongy so it soaks up the rich, pourable glaze beautifully. Two special ingredients actually intensify the flavor for a deeper chocolate experience.

What are these mystery ingredients? Find out in…

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Read Chapter One at www.CoffeehouseMystery.com

With a contented stomach, your heart is forgiving.
With an empty stomach, you forgive nothing. —Italian proverb

Eat with joy!
—Cleo Coyle

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