

Cleo Coyle's Coffee Egg Cream

(with a dairy-free version)

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

The traditional New York egg cream is a tasty, refreshingly fizzy mix of chocolate syrup, milk, and carbonated water. You read that right. There is neither egg nor cream in an egg cream. Food historians believe the drink is a simplified (and more affordable) version of a soda fountain beverage from the late 1800s that did use eggs and cream along with chocolate syrup and carbonated water. At one point, the cream was replaced with milk and the egg eliminated. By the 1920s, this simplified version was served throughout New York City. Vanilla egg creams arrived in the 1950s along with (yes) coffee flavored ones. (No surprise) my husband—and partner in crime-writing—is fond of coffee egg creams and so am I. There are many variations of this drink with different ratios of syrup to milk to seltzer. This is a version we enjoy. It's a coffee beverage extraordinaire—refreshingly fizzy and flavorful. May you drink it with joy! ~ Cleo

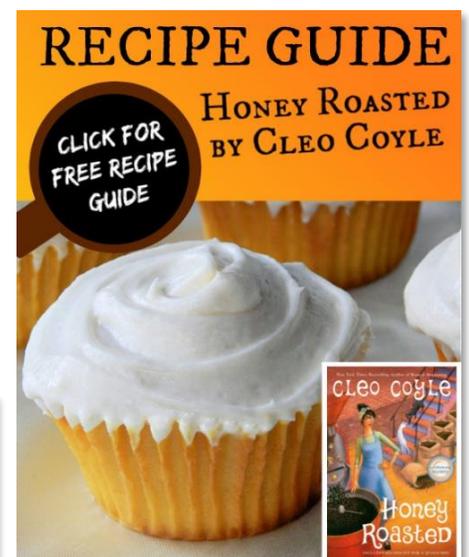
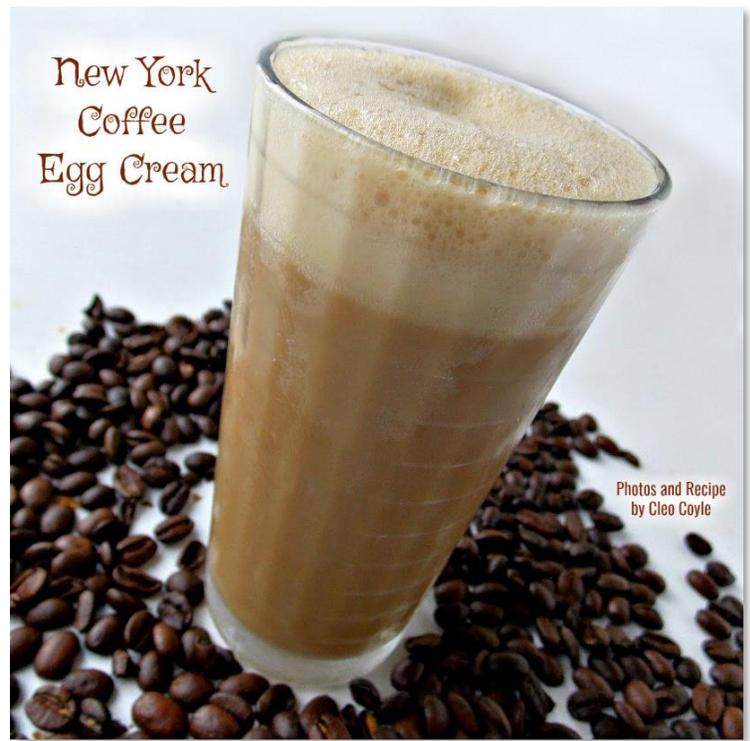
Ingredients:

- **Coffee Syrup** (see recipe on page 2 or buy a bottle [here](#))
- **Milk** (for dairy-free version us a nut milk, such as almond or hazelnut--see note below*)
- **Seltzer** (do not use club soda - see note below**)

Notes:

* You can certainly use dairy milk for this recipe or create a dairy-free version, using almond milk, hazelnut milk, or another nut milk.

** Seltzer has no sodium. It is simply carbonated water. Club soda, however, can have other ingredients added such as potassium bicarbonate, which is why it should not be substituted for seltzer in this recipe.



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Directions: (1) Into a tall, frosted glass, pour 1-inch of chilled coffee syrup. For a less intense drink, simply reduce the amount of syrup.

You can purchase a good quality, pre-made coffee syrup by [clicking here](#).

Or...



Make Your Own Coffee Syrup:

Start by brewing very strong coffee. Place **1 cup of ground coffee** (medium to fine grind) in the filter of your drip coffee maker. Place **2 cups of water**

in the reservoir and brew. This will yield about 1 cup of concentrated coffee. Place this coffee in a small saucepan over medium heat and slowly stir in **1-1/4 cups of white, granulated sugar**. Continue

stirring and heating until the sugar dissolves and the mixture begins to simmer. Do not allow mixture to boil! Continue stirring for about 15 minutes. The mixture will thicken somewhat as you continue to simmer it. While still warm, it will seem a bit watery but should coat the back of a spoon. Allow to cool and then chill the mixture in the refrigerator. When completely cool it will be much thicker, about the consistency of maple syrup (as shown).

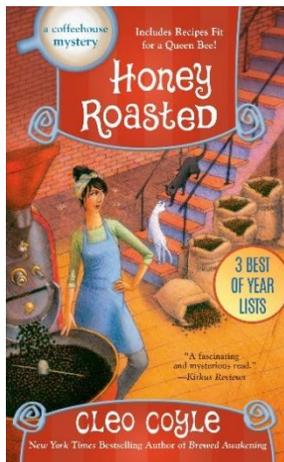


(2) To your egg cream glass, add cold milk (dairy or nut milk) until the liquid line reaches 2-inches. Using a fork, whisk together the coffee syrup and milk.

(3) While continuing to whisk, slowly add cold seltzer to the glass until the fizzy, white head reaches the top, and (of course)...



Eat with joy! ~ Cleo



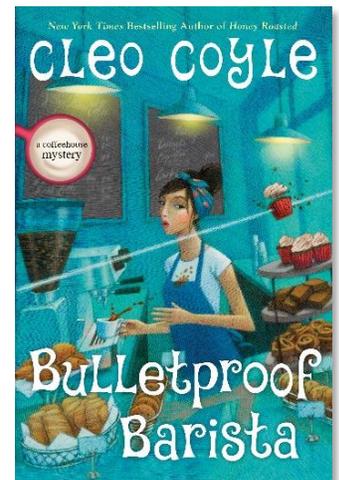
The [Coffeehouse Mysteries](#) are bestselling culinary mysteries, set in a landmark Greenwich Village coffeehouse. Each includes the added bonus of recipes.

To learn more and see more recipes, visit Cleo Coyle's online coffeehouse at

www.CoffeehouseMystery.com

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