

An Illustrated Guide to the Recipes in...

Honey Roasted

A Coffeehouse Mystery
by Cleo Coyle

"Coyle's latest is a honey of a tale....
a fascinating and mysterious read."

—Kirkus Reviews

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CoffeeshouseMystery.com



QUEEN BEA'S GUIDE TO HONEY

The recipe section of Cleo Coyle's HONEY ROASTED kicks off with a helpful little guide on understanding one of nature's most miraculous foods. The guide includes a glossary of popular honey varietals (with their taste profiles) and will teach you how to read honey labels. All of it narrated by Clare Cosi's dear friend, beekeeper Bea Hastings.



Clare Cosi's Honey Cupcakes with Honey Buttercream Frosting

The natural sweetness and abundant varieties of honey make it a marvelous ingredient to use in baking. It blends well, brings a warm golden color to your baked goods, and helps them stay fresher longer. These moist and tender cupcakes carry notes of honey and vanilla. They're the perfect canvas for Clare's Honey Buttercream Frosting. Like the NYPD officers of Detective Mike Quinn's OD Squad, one taste of these honey-kissed cakes and you'll be licking your lips and begging for more. Find this delectable recipe for **Honey Cupcakes with Honey Buttercream** in Cleo Coyle's 19th Coffeehouse Mystery *Honey Roasted*.

Clare Cosi's Honey Sugar Cookies

These outstanding honey cookies are delicately flavored with honey, vanilla, and lemon. This complex profile makes them satisfying treats to pair with coffee or tea.

This recipe is only available in Cleo Coyle's 19th Coffeehouse Mystery *Honey Roasted*. In the book, Clare enjoys them two different ways, and so can you. The first is with a simple sugar coating. The second version amps up the flavor and crunch with the addition of **Honey-Roasted Almonds**. You can save time by using store bought almonds. Or make your own. Author Cleo Coyle shows you how in the easy recipe (below).



PHOTO BY CLEO COYLE



Make Your Own Honey-Roasted Almonds

[Click here](#) now or on the photo (at left) << for the free PDF of Cleo's recipe.

Clare Cosi's Honey Coffee & Honey-Cinnamon Latte (3 Ways) & Honey-Cinnamon Syrup

Find all of the above coffee recipes in Cleo Coyle's Coffeehouse Mystery *Honey Roasted*.



The Village Blend's Apple Pie Scones with Honey-Cinnamon Icing

A fabulous breakfast or coffee-break treat, these amazing scones deliver the homey flavor of apple pie in a tender and flaky wedge of iced pasty. Clare and Madame ate to catch a sly them with lip-smacking joy while hatching their plot fox. A special ingredient in the recipe is one of the secrets to their tenderness. Be sure to follow the recipe directions, especially the tip on keeping the ingredients cold as you work because the cold scones in your hot oven is a key to flaky success. Find all the steps, tips, and ingredients for this recipe in Cleo Coyle's 19th Coffeehouse Mystery *Honey Roasted*.



The Village Blend's Chocolate Swirl Blondies

The texture of these tasty blondies will not be crunchy or cake-like but moist and chewy like fudge brownies. Instead of chocolate, your canvas is a buttery vanilla-caramel blondie batter into which you'll creatively swirl melted chocolate before baking, producing your own culinary version of an abstract expressionist masterpiece. Even better than a painting, after it's baked, you get to eat it. Find this recipe in Cleo Coyle's *Honey Roasted*.



Oat Milk Oatmeal Cookies (No Flour, No Butter, No Kidding!)

In a word, these cookies are AMAZING. When amateur sleuth, Clare Cosi, follows a lead to an offbeat New York food festival, she samples these unique Oatmeal Cookies and flips over them. You will too. A special technique in the recipe (using oat milk) creates a sweet, crunchy, praline-like cookie that's packed with the healthy nutrition and fiber of oatmeal and raisins. Incredibly easy to make with remarkable results: no flour, no butter, yet with good chewy texture and yummy notes of caramel. Serve with oat milk to complete the perfect pairing.



The Village Blend's Honey Apple Cake (Dairy-free: No Milk, No Butter)

This superb sheet cake is a unique showcase for the happy pairing of honey and apples. The cake batter is spread across the pan and topped with spiced, shredded apple, then drizzled with honey before baking. Out of the oven, the golden canvas of tender baked cake carries the crowning caramelized sweetness of honey-kissed fruit. Enjoy this cake on your coffee break, as an after-dinner dessert, or (as Clare and Matt discovered) a way-past midnight snack. As far as honey, use a good-quality raw, sweet honey for amazing flavor. And the best apple for this recipe is Golden Delicious—not to be confused with Red Delicious. Golden Delicious apples are slightly sweet and buttery and an excellent apple for baking. You'll find all the directions and ingredients for this recipe in Cleo Coyle's 19th Coffeehouse *Mystery Honey Roasted*.





Honey-Glazed Peach Crostata with Ginger Whipped Cream

A crostata is a rustic, free-form Italian baked dessert tart, usually filled with jam or fruit. Clare serves a mini version of this light and lovely pastry at the Village Blend. This family-size version is a snap to make and a joy to eat.

As she told young Sergeant Franco when she lured him to her shop, honey and peaches make a perfect pairing, and this tart, with its healthful, shimmering filling of honey-glazed peaches, is like a crust filled with sunshine. Clare adapted this version years ago when she was still writing her In the “Kitchen with Clare” column while raising her daughter in New Jersey.

If you’re a pro at mixing and rolling crusts, Clare invites you to use your favorite recipe. For everyone else, a good-quality premade crust makes this a snap to throw together. See the step-by-step photos below for easy assembly of this tart. As for the filling and Fresh Ginger Whipped Cream, you’ll find both recipe included in Cleo’s 19th Coffeehouse Mystery *Honey Roasted*.



PHOTO BY CLEO COYLE



Step by Step: (1) Make and place the filling in the center of the crust. (2) Brush the crust border with egg wash. (3) Gently lift up the crust boarder and pinch the dough together, every inch, all around the crust. (4) Fold the pinches down snugly around the filling & bake!



Chef Tyler's Honey Ginger Sesame Beef



In Tyler LaFontaine's better days, the handsome Instagram model turned head chef was the culinary genius at a popular Manhattan bistro. Specializing in dishes using honey, the young Chef Tyler met Suzie Hastings when he came looking for her aunt Bea's gourmet varieties. Tyler and Suzie had a sweet affair until the chef's world turned sour. Exiting the New York restaurant scene, he left diners with the memory of delicious dishes, including this beef feast, where honey and ginger combine with sesame seeds to create savory-sweet magic on the plate. You'll find Tyler's recipe in Cleo Coyle's 19th Coffeehouse Mystery *Honey Roasted*.

Joy Allegro's Honey Orange Glazed Chicken

In Cleo Coyle's Coffeehouse Mystery series, Clare's daughter, Joy Allegro, becomes the manager of the Village Blend's second shop in Washington, DC, operating as a coffeehouse on the first floor and a relaxed jazz supper club on the second. The menu has become the talk of Georgetown. (Read all about it in Cleo's *Dead to the Last Drop*.) For this outstanding recipe, which you'll find published in *Honey Roasted*, Clare adapted her daughter's pro-kitchen version into a one-pan delight that's easy to make at home. In fact, Clare made it for her special evening with Detective Quinn that didn't end so special—but don't blame it on the food. A certain news story and emergency work phone call sent Mike out the door before he even had a chance to sample this lusciously flavorful dish. Don't worry. Clare and Mike are bound to have better luck next time.



Chef Tyler's Honey Glazed Baby Carrots

Caramelized baby carrots with a kiss of honey, butter, and thyme—a simple and beautiful side dish. Serve it with roast beef or chicken or keep the honey theme going and try it with Chef Tyler's **Honey Ginger Sesame Beef** (pictured above).



Clare Cosi's Honey-Dijon Vinaigrette

Clare made this bright & lively dressing for a spinach & cashew salad the night of her special dinner with Mike, but this versatile dressing goes well on almost any type of salad. It even makes a honey of a dressing for coleslaw. Enjoy!

Clare Cosi's Rooftop Picnic Buttermilk Fried Chicken

One sultry summer night, Clare and Mike enjoyed an intimate picnic above the city streets, on the roof of the Village Blend, where they ate this tender and juicy buttermilk fried chicken with a twist. One little change of ingredients—the type of flour—made Clare's fried chicken juicier and crispier, with a batter-like coating that was achieved without preparing a batter. The result is spectacular fried chicken, served hot or cold. Find out Clare's secret and get her finger-licking recipe in Cleo Coyle's *Honey Roasted*.



Clare's Creamy Pasta Salad

Clare's pasta salad pairs wonderfully with her fried chicken, which is why she served it at her rooftop picnic with Mike. Formerly prepared by Clare's nonna and sold in her family's Italian grocery store in Western PA, this recipe makes a superb side dish anytime.

Madame's Sticky Bourbon-Glazed Barbecued Chicken (For Oven or Grill)

This mouthwatering glaze brings many flavors together. The sharp woodiness of the bourbon blends beautifully with the smokiness of the charcoal and the sweetness of the molasses and brown sugar. The lemon brings buoyant brightness. It was Clare who created the option of preparing this glistening sticky chicken into an easy one-pan dish you can make in your kitchen, but her beloved mentor, Madame, was the one who delighted a hapless group of tourists with this lip-smacking chicken after a hurricane struck their Caribbean resort. You'll find both versions of this delectable recipe (for oven or grill) published in Cleo Coyle's *Coffeehouse Mystery Honey Roasted*.

Bonus Recipes!

Clare's Homemade Ricotta & Stuffed Shells

Italian comfort food for a cozy evening, Clare's **Stuffed Shells with her Creamy Homemade Ricotta** are satisfying to the soul, which is why she warmed them up for herself and Detective Quinn after a long and harrowing night. Stuffed Shells are also easy to freeze, and they make fabulous leftovers. *Honey Roasted* author Cleo Coyle will be sharing this bonus recipe with her newsletter subscribers, so be sure to sign up for Cleo's free E-Newsletter. **Here's how:**

Simply send a "sign me up" email to CoffeehouseMystery@gmail.com ~ Then watch for an autoreply with links to past newsletters that include more bonus recipes!



Flourless Chocolate Brownies (Gluten-free)

Following clues to an offbeat New York food festival, Clare discovers some odd but impressively delicious treats, including these gluten-free brownies. She is amazed to learn these fudgy squares contain no flour. Instead, the structure comes from a superfood that adds nutrition, fiber, and protein to her snack attack. Most impressive of all, despite this superfood “secret ingredient,” the taste of these brownies remains a rich and luscious chocolate. You’ll find this recipe (with its secret ingredient) in Cleo Coyle’s *Honey Roasted*.



Alternative Chocolate Fudge Frosting or Glaze (No Butter, No Dairy)

At that very same New York food festival, Clare is intrigued by this “buttercream” frosting which contains no butter or cream. Despite this astounding fact, it tastes like a chocolate fudge dream.



What’s the secret to this fudgy frosting, which also makes it a healthier alternative to traditional buttercream? The answer to this culinary mystery can be found in *Honey Roasted*, where you’ll also find this recipe.



Spelt Corn Bread (Ancient Grain Quick Bread)

Another food festival find! Clare is so impressed with this delicious corn bread that she asks the festival vendor for the recipe. Spelt is an ancient grain that lends a beautiful, nutty flavor to baked goods. It’s also a good source of protein and has more dietary fiber than all-purpose flour. This Spelt Corn Bread has a more rustic, darker look than traditional corn bread and a slightly nutty flavor that’s perfect for slathering with butter and drizzling with honey. The complete recipe is included in Cleo Coyle’s *Honey Roasted*.





Learn How to Make...

The Classic Bee's Knees

+ Clare's special "Honeybee's Knees"

Honey Syrup & Honey Cocktails

Honey-based cocktails have been getting all the buzz in recent years. The complex sweetness, rich texture, and depth of flavor make honey a dazzling replacement for simple syrup. But adding honey to a drink just won't work—you will end up with a gluey mess at the bottom of your cold cocktail. To prepare a great honey cocktail you must first make *honey syrup*. Relax, it's easy—even easier than making simple syrup out of white sugar. And you'll learn the steps in Cleo Coyle's *Coffeehouse Mystery Honey Roasted*, along with recipes for making **4 fantastic honey-based cocktails**.



Another sweet bit of buzz...

Honey syrup keeps longer than sugar syrup and won't crystalize on you. Honey syrup also makes a delightful topping for ice cream, yogurt, fruit & cereal, as well as pancakes and waffles.



+ Make your own Krupnik! (Honey Liqueur)

+ Learn how to make these gorgeous **Candy Apples** using **honey** instead of corn syrup!

+ How to spike **Candy Apples** for grown-ups



PHOTO BY CELIA CORREIA



PHOTO BY CLEO COYLE

[Bonus Recipes!](#)

How to Make Candy Apples with Honey instead of Corn Syrup

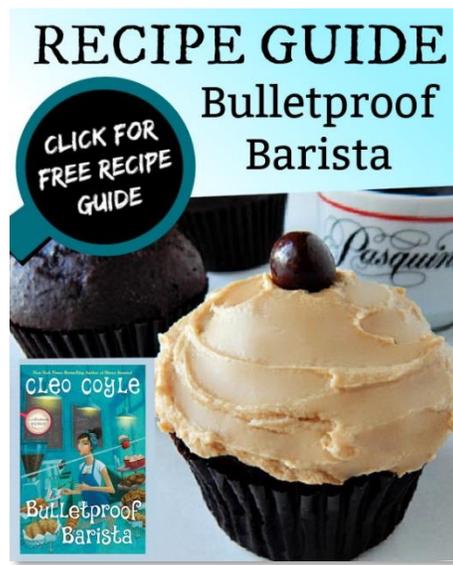
[Click here](#) now or on the photo << (at left) to see Cleo Coyle's recipe with step-by-step photos and a free downloadable PDF.

Click on the images below to download the Free Recipe Guides to Cleo's previous and next Coffeehouse Mysteries (#18 & #20)...

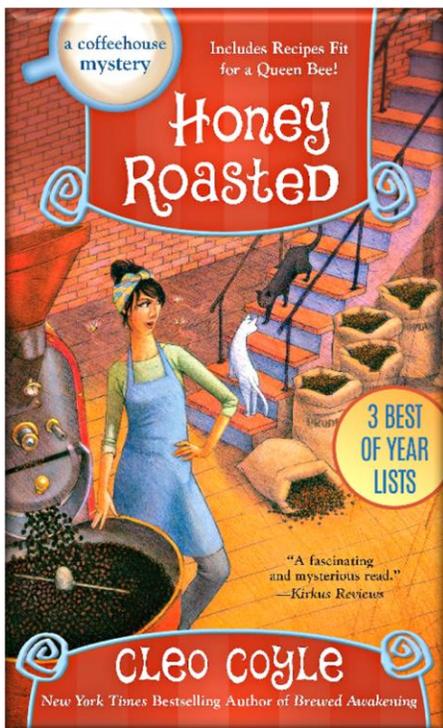
[BREWED AWAKENING \(#18\)](#)



[BULLETPROOF BARISTA \(#20\)](#)



Don't miss Cleo's exciting Coffeehouse Mystery, *Honey Roasted*, a culinary adventure that delivers a "fascinating and mysterious read." (*Kirkus Reviews*)



Honey Roasted A Coffeehouse Mystery

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