

# Cleo Coyle's Silver Dollar Chocolate Chip Cookies

Photos and text © by Alice Alfonsi who writes [The Coffeehouse Mysteries](#) as [Cleo Coyle](#) in collaboration with her husband, Marc Cerasini.



Our readers may recognize this recipe from our fourteenth Coffeehouse Mystery, [Once Upon a Grind](#), a story that begins with a “fairy-tale” crime in Central Park. The crispy edges and chewy centers of these cookies combined with their “silver dollar” size and rich flavor notes of buttery **caramel** and **sea salt** make for a light yet blissfully satisfying snack, perfect when sharing afternoon coffee breaks or late-night secrets. The latter is why our amateur sleuth, coffeehouse manager Clare Cosi, chose to serve these to an after-hours visitor in [Once Upon a Grind](#), a man with a mysterious business card and a shocking story of a cold-case, Cold War murder. May you bake (and read) with joy... ~ **Cleo**

Makes about 75 mini cookies

## INGREDIENTS:

- 8 tablespoons (1 stick) unsalted butter
- 1/2 cup granulated white sugar
- 3/4 cup light brown sugar, packed
- 3 tablespoons brewed coffee or espresso (or milk)
- 1 large egg
- 2 teaspoons pure vanilla extract
- 1/2 teaspoon coarsely ground sea salt
- 1/2 teaspoon baking soda
- 1-1/4 cups all-purpose flour
- 1 cup mini semisweet chocolate chips (*be sure to use mini chips or you can chop standard chips into smaller pieces*)



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**DIRECTIONS:**

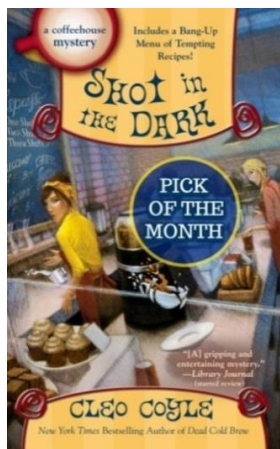
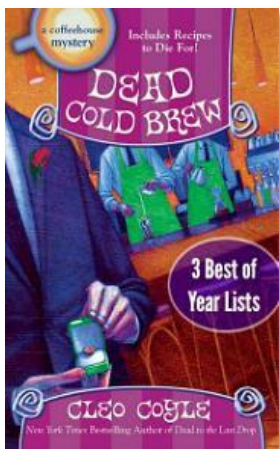
**Step 1—Mix the dough:** Melt the butter in a small saucepan. Do not brown or burn. Allow to cool a bit and transfer to a mixing bowl. Using an electric mixer, blend in the white and brown sugars, coffee, egg, vanilla, salt, and baking soda. Add the flour and blend again, but do not over-mix. The dough will be loose and sticky. Gently fold in the mini chips (or chop standard chocolate chips into bits).

**Step 2—Bake:** Preheat the oven well to 375°F. Drop dough by half-teaspoons onto an ungreased cookie sheet (or line pan with parchment paper). Allow room between cookies for spreading. For these small cookies, only bake 6 to 6 and 1/2 minutes. Cookies should come out of the oven a little under-baked. Allow them to continue cooking and cooling on the hot baking sheet for 10 minutes before handling, and...

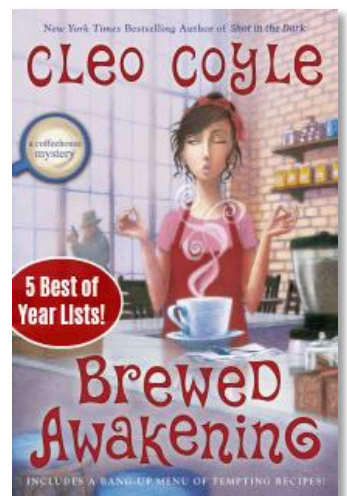
*Eat with joy! ~ Cleo*



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