



SOME OF THE SPECIAL
RECIPES FEATURED IN...

Cleo Coyle's
Murder by Mocha
A Coffeehouse Mystery

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www.CoffeehouseMystery.com

*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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with her husband, Marc Cerasini

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...

Murder by Mocha
A Coffeehouse Mystery

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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