

Cleo Coyle's Frothy Coffee Frappé: Iced Cappuccino or Iced Mocha

Recipe (c) 2009 by Alice Alfonsi who writes as Cleo Coyle with her husband Marc Cerasini

Serves: This recipe will make one 8 ounce serving. For a larger drink, or to serve more people, you can easily double, triple, or quadruple it.

Ingredients:

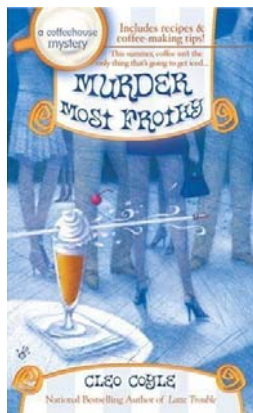
1/3 cup coffee (this should make 4 coffee ice cubes)
1/3 cup milk (low fat is fine, that's what I use)
2 teaspoons sugar
1/4 teaspoon vanilla extract
1/4 teaspoon unsweetened cocoa powder (I use Hershey's)

Step 1: Fill an ice cube tray with leftover coffee.

Step 2: Freeze the tray. Remove four coffee ice cubes and place in blender.

Step 3: Add milk, sugar, vanilla extract, and (optional) cocoa for a chocolate frappé.

Step 4: Pulse the blender to chop the coffee ice cubes into fine particles. You can create a very icy drink with very small ice chips (like a frozen margarita) or you can run the blender full speed until the mixture becomes completely liquefied (but still very chilled and frothy). Either way, the drink is delicious and a great use for your leftover Joe. To finish simply pour the iced cappuccino or mocha into a glass mug and...



Drink with Joy!

For more recipe ideas or to find out more about the books in my **Coffeehouse Mystery** series, visit my Web site: www.CoffeehouseMystery.com

~Cleo Coyle

