



**SOME OF THE SPECIAL  
RECIPES FEATURED IN...**

Cleo Coyle's  
**Murder by Mocha**  
*A Coffeehouse Mystery*

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at Cleo's online coffeehouse:  
[www.CoffeehouseMystery.com](http://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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## *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](http://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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