

An Illustrated Guide to Recipes in...

## **DEAD COLD BREW**

**A COFFEEHOUSE MYSTERY  
BY CLEO COYLE**

“A fabulous diamond, blackmail, embezzlement, surprise inheritances, murder, and a decades-old family scandal. . .with lusciously rich recipes.”

~ *Publishers Weekly*

Learn more about Cleo’s books and sign up to win free coffee and more at: [CoffeehouseMystery.com](http://CoffeehouseMystery.com)

### **Cannoli Cream Cupcakes**

Tender, golden cake with a frosting that mimics the sweet, creamy filling of a freshly made Italian cannoli. Easy to make and one of the best cupcakes you may ever eat. You will find this wonderful recipe in your copy of [Dead Cold Brew](#).



### **Perfect Pumpkin “Quick Bread” with Brown Sugar & Maple Syrup**

Coffeehouse manager Clare Cosi believes the trick to baking up an excellent quick bread is not unlike the secret to a good relationship: keep the structure strong enough to prevent it all from falling apart—without sacrificing tenderness. She and NYPD Detective Mike Quinn work on that delicate balance every day. As for this bread, the recipe bakes up beautifully with layers of great flavor. Perfect for gifting, too. Find it in your copy of [Dead Cold Brew](#).

## Clare's Coffee Bacon with Maple-Espresso Glaze

Once you start eating this beautiful, smoky-sweet bacon, you won't want to stop. One strip evokes the glorious flavors of a pancake breakfast—the sweetness of maple syrup, the earthiness of coffee, and the unctuous richness of smoked meat. Serve with coffee and slices of melon for a heavenly breakfast. And be sure to try Clare's "Maple-Mustard Bacon" variation, also included in the recipe section of [Dead Cold Brew](#).



Photo by Cleo Coyle

## Village Blend's Farmhouse Apple Cake Muffins with Cinnamon-Vanilla Glaze

The sweet flavor of apple and rich "farmhouse" note of buttermilk make these light, tender muffins a morning glory for Clare Cosi's coffeehouse customers, especially when enjoyed with a hot cup of her freshly roasted coffee. *Clare's culinary tip:* Buy a quart of buttermilk, reserve ½ cup for this muffin recipe, published in *Dead Cold Brew*, and use the rest to make

the **Buttermilk Fried Chicken** featured at the relaxed jazz supper club atop the new Village Blend, DC. Find that fried chicken recipe and many more in [Coffeehouse Mystery #15: Dead to the Last Drop](#), in which Clare attempts to caffeinate the nation's capital and solve a capital crime.



## How to Make Cold Brew Coffee

Cold Brew is a smooth and refreshing beverage, low on acid and long on flavor. When made correctly, the drink is outstanding—never weak or watery as many iced coffees can be. Cold Brew is also insanely easy to make. Find out how with Clare's special tips, and in a snap, you'll be making it like a coffee pro. Cleo Coyle is offering the recipe free to you now by [clicking here](#).





## Blueberry Mate Bait (Blueberry Buckle Cake)

Back in 1954, a Chicago teenager submitted a blueberry buckle recipe to the “Pillsbury \$100,000 Recipe & Baking Contest” (now known as the Pillsbury Bake-Off). There are now many variations of this cake, one of which was used by Clare Cosi’s youngest barista Nancy to “bait” herself a Superman. Nancy’s recipe is slightly adapted from the original “Boy Bait” cake with the new name a nod to barista Esther Best, who felt “Mate Bait” was a more fitting title for the sensibilities of the twenty-first century. Find the recipe in your copy of [Dead Cold Brew](#).

## Golden Cupcakes Clare Cosi’s Quick & Easy “Better than Boxed Mixed” Recipe!

The first time Mike Quinn saw Clare making these cupcakes, he asked why she didn’t use a boxed mix. Aren’t those cake mixes supposed to be “easier?” Clare never thought so. After all, you’re already dirtying bowls and utensils and mixing ingredients. Why not make the cupcakes from scratch? After one bite of these tender little cakes, Mike never asked about a boxed mix again.

Find the recipe in your copy of [Dead Cold Brew](#).



## Village Blend’s Pecan Pie Muffins

A delicious cross between a mini pecan pie and a fresh-baked muffin. The dark brown sugar brings especially earthy goodness to this popular Village Blend morning breakfast or afternoon coffee-break treat. You can even serve these muffins as dessert by placing them on pretty,



doily-covered plates and topping them with dollops of fresh whipped cream. You will find this recipe in your copy of [Dead Cold Brew](#).



## **Rich and Creamy (Meatless) Baked Ziti**

Baked Ziti is a well-known Italian American staple as universal as spaghetti and meatballs. A wonderfully satisfying comfort food, it's made in a casserole with rich mozzarella, creamy ricotta, and sharp Pecorino Romano cheeses. Although many ziti casseroles contain meat, Clare prefers to make this meat-free version, and serve it with a side of her "Secret Ingredient" Meatballs. Get this recipe and many more in [Dead Cold Brew](#).



## **1, 2, 3 Magic Meatless Spaghetti Sauce from Canned Tomatoes**

Short on time? Use this quick and easy recipe, included in *Dead Cold Brew*, to make an outstanding fresh-tasting sauce for your pasta or casseroles, one that's far better than jarred sauce from store shelves. This 1, 2, 3 method is easy to remember and produces a meatless sauce with sweet tomato flavor.



## **Chicken Cacciatore "Hunter's Chicken," Red or White**

Historically Chicken Cacciatore was a meal prepared by hunters and trackers in the forest from ingredients found in the wild. Rabbit was used as often as poultry. Over the years, Cacciatore has become a highly popular Italian (and Italian American) meal. It was even served aboard the original *SS Andrea Doria* luxury ocean liner. Different regions of Italy prepare Cacciatore their own way, with Northern Italians preferring white wine, and Southern Italians Chianti or red wine. Clare's recipe, included in *Dead Cold Brew*, gives you the option of making Red or White Cacciatore.



## Clare's 21 Club–Style Chicken Hash

After finding treasure in an underground vault and a near-dead body in a hidden West Village courtyard, Clare needed some foodie comfort. She got it at the legendary 21 Club, where she ordered this famous entrée. In the 1940s and '50s Chicken Hash was the most popular dish at the restaurant, especially with the after-Broadway, late-night crowd—and it's just as popular as ever. Clare enjoyed the dish so much she came up with her own adaptation. This silky French cheese sauce is excellent over veg, too. Make it with Clare's version of the recipe, included in [Dead Cold Brew](#).



## 21 Club–Style Steak with Creamy

**Peppercorn Sauce:** An adaptation of the mouthwatering steak entrée Matt devours at the famous 21 Club during his delicious stakeout with Clare in [Dead Cold Brew](#).

## Clare's American Fettuccine Alfredo:

Alfredo di Lelio created his namesake dish at his restaurant in Rome. Because a key ingredient in this amazing pasta dish has a different composition in Italy than it does in America, Clare adapted her recipe to give you the same richness and flavor on her side of the Atlantic.

## Clare Cosi's Skinny Pumpkin Alfredo

This beautiful pastel orange fettuccine has all the buttery fall flavor of pumpkin ravioli, and the rich and decadent creaminess of regular Alfredo, but with less fat and calories! The pumpkin brings more fiber and vitamins to the pasta party, too. Get Clare's step-by-step recipe and buying tips on the best cheeses to use for beautiful results. Just turn to the recipe section in your copy of [Dead Cold Brew](#).





## Baileys Irish Cream Chocolate Chip Cookies

The great American chocolate chip cookie gets a superb spike of flavor from a wee bit of Baileys Irish Cream—a blend of real Irish whiskey and rich cream (from real Irish cows). No wonder they’re a favorite of Clare’s boyfriend, Detective Mike Quinn. Serve them plain or fancy them up for party trays by dipping each cookie into a bowl of Baileys-spiked glaze



and (if you like) finely chopped nuts. The glaze recipe is included, too. > > > You will find this this fantastic recipe in your copy of [Dead Cold Brew](#).



## The Village Blend’s Chocolate-Espresso “Globs”

A chocolate cookie to end the need for all other chocolate cookies, this chunky, seductively dark and fudgy treat with a hint of espresso was inspired by the “Soho Glob,” a cookie beloved for years at the now-defunct restaurant Soho Charcuterie. Although the restaurant is closed, this cookie lives on in the pastry case of the Village Blend and Clare’s version of the recipe is included in your copy of [Dead Cold Brew](#). Enjoy!

## “Pretty in Pink” Cookies

A popular cookie at Clare’s coffeehouse, especially around Valentine’s Day, this pink pastry is not only pretty, it’s a treat to eat. The cookie itself is tender and sophisticated with a sweet, light



note of raspberry (or, if you prefer, cherry or strawberry) in the cream cheese dough. This light fruit flavor comes from your favorite quality jam. The recipe, included in *Dead Cold Brew*, is easy to follow, no special culinary skills required, and the “Pretty in Pink” results, finished with “Pink Chocolate” Icing, make for an impressive addition to dessert plates and party trays alike.





## The Village Blend's "Speakeasy" Irish Coffee

Though the Village Blend has no liquor license, this authentic Irish Coffee is on the menu for friends of the staff. Never tried it? No worries. This recipe will soon have you sipping with a smile.

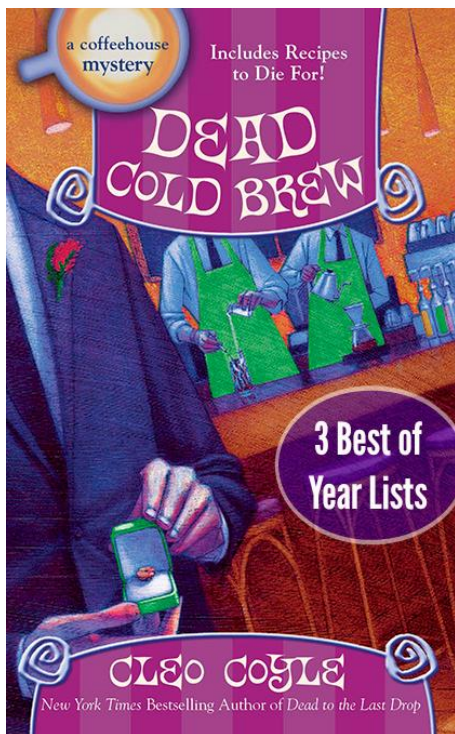
## Matt's 21 Club Inspired Southside

Though New York's 21 Club menu is famous, the place began as a speakeasy where

drinks were the main attraction. Aficionados agree that the cocktails are still the reason to go there. This recipe is Matt's slightly adapted version of 21's famous "Southside" drink, which he ordered for Clare on the night they dined together at the famous New York City spot.



Don't miss this "satisfying" mystery with a page-turning plot that will take you to some of New York City's most secret places...



## Dead Cold Brew A Coffeehouse Mystery

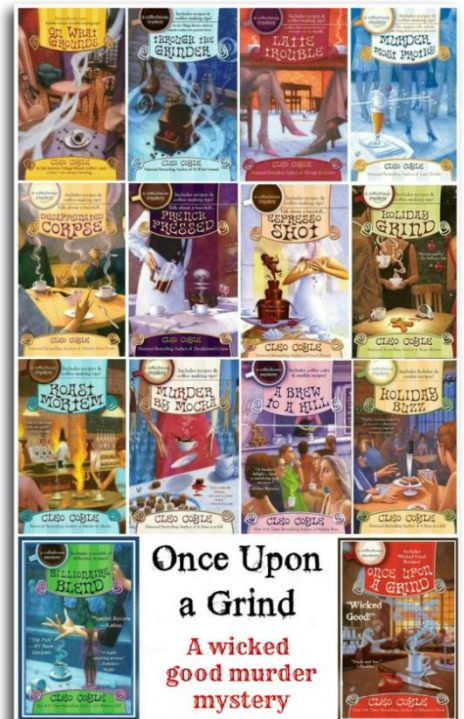
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