

An Illustrated Guide to Recipes Featured in...

Cleo Coyle's [Holiday Buzz](#) A Coffeehouse Mystery

TOP-10 *New York Times* Bestseller!

“Jingle bells, scrumptious treats: Holiday season in New York has it all, including murder... This fine mystery is followed by holiday recipes that will even pack the pounds on readers who are only browsing them.” —*Kirkus Reviews*

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CoffeehouseMystery.com

Clare Cosi's New York Cheesecake Cookies

A buttery sugar cookie, tweaked with lemon and ground graham crackers, then stuffed with sweetened cream cheese and finished with candied strawberry drizzle. This beauty was one of Matt Allegro's favorites when he and Clare were married. These days (if he's been good), Clare still bakes up a batch for him.

Find the recipe in the recipe section of Cleo Coyle's [Holiday Buzz](#).



Chocolate Candy Cane Cookies

A “cookie-fied” version of a Peppermint Pattie, these amazing treats combine the dark, luscious flavor of a soft chocolate cookie with the bright peppermint crunch of candy canes. Find the recipe in Cleo Coyle's [Holiday Buzz](#). While these babies are fantastic naked, you can gild the peppermint lily by topping them with Cleo's *Pink Candy Cane Frosting*. You can find that recipe, along with her recipe for *Supremely Easy Candy Cane Frosted Brownies* in [Holiday Grind](#), another title in Cleo's Coffeehouse Mystery series.

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Gingerbread Crackle Cookies

Glistening under a crystalline sheen of shimmering sugar, these gingerbread morsels are crispy on the outside, chewy on the inside. In the warmth of your oven, the spices, brown sugar, and molasses will fill your home with the quintessential aromas of the Yuletide holiday. Find the recipe in Cleo Coyle's [Holiday Buzz](#).



Brigadieros (Brazilian Chocolate Truffles)

Given his frequent coffee buying trips to Brazil, Matt Allegro immediately recognized these caramel-chocolate truffles when he spied them on a special Cookie Swap display table in [Holiday Buzz](#). Brigadieros are beloved in Brazil, and no children's birthday party is complete without them. The odd name is a result of the historical period when the sweet was invented. Clare often tweaks the standard recipe. Find out how in the recipe section of [Holiday Buzz](#).

Lemon Sugar Cookies

These delightfully crunchy, sweet-tart cookies are among Madame's favorites. A plate of them prompted a philosophical observation from Sergeant Emmanuel Franco of the NYPD, who declared the treats "a little girly." "What is it with women and lemons?" Franco asked Clare and Madame. "Lemon cakes. Lemon pies. Lemon bars. I'd mention lemon tarts, but I wouldn't want you ladies to get the wrong idea." The detective's query was never answered. He'd wolfed down most of the lemon-kissed beauties so fast that Clare and Madame deemed the question moot. To get this recipe, turn to the recipe section of Cleo Coyle's [Holiday Buzz](#).



Clare's Eggnog Crumb Muffins

A sweet offering, especially during the holiday season, Clare often bakes these up on chilly December mornings for NYPD Detective Mike Quinn. Tender and rich, these muffins carry a lovely eggnog flavor with a soft, tender crumb that contrasts beautifully with the sweet crunch of the brown sugar crumb topping. They are superb paired with morning coffee—as Mike can attest.

(He usually inhales them.) Find the recipe in Cleo Coyle's [Holiday Buzz](#).



Clare's Apple Crumb Pie

This delectable pie conveys all the wholesome warmth of a fire-lit home on a snowy winter evening. When Clare bakes it for Mike, he practically swoons over the combination of fruity-sweetness and crunchy topping.

Clare finds cooking the apples before baking helps to caramelize the fruit, and the crumb topping in place of a traditional top crust provides a homey hint of old fashioned cobbler, making it a dessert to lift the spirits on a dark, cold night. See the recipe in Cleo Coyle's [Holiday Buzz](#).



Clare Cosi's Pumpkin Cake with Surprise Cream Cheese Swirl

One cup of canned pumpkin, a little maple syrup, and some classic holiday spices will convert an ordinary cake mix into a stunning pumpkin-maple Bundt. This is a simplified version of the Village Blend favorite, sold by the slice out of Clare's pastry case. She developed the recipe for her "In the Kitchen with Clare" column as a way for busy home bakers



to enjoy the taste of a pumpkin roulade without the (sometimes heartbreaking) hassle of rolling a sheet cake. This cake also pairs beautifully with Warm Custard Sauce, also included in Cleo Coyle's [Holiday Buzz](#).



Clare Cosi's Pepper-Crusted Roast Beef

Sliced thin when cold, this roast beef makes an excellent sandwich and a handsome addition to a party's sideboard. Served hot with potatoes and vegetables, it makes a wonderful, hearty winter meal. Just be sure to include some crusty rolls on the table—to sop up the mouthwatering beef juices. Clare's preferred cut for roasting is eye of round, but all three types of rump roasts (top round, eye of round, or bottom round) will work for this easy yet tasty recipe. Get the recipe in [Holiday Buzz](#).



Clare's Chicken Marsala (for Mike)

In Italian restaurants worldwide, this dish is one of the most popular. The chicken melts like butter, the mushrooms provide an earthy richness, but the key ingredient (and the secret to this dish's charm) is dry Marsala, a fortified wine from Sicily similar to sherry or port. Clare's easy extra step to this one-skillet recipe adds amazing flavor. In [Holiday Buzz](#), she explains that step.



Horsey Sauce

The bright, creamy tang of the sauce perfectly complements an unctuous beef sandwich. Or serve it with crackers, olives, grape tomatoes, and a plate of the thinly sliced roast as a party appetizer. This recipe is also included in [Holiday Buzz](#).



The Village Blend's Gumdrops Spritzers

Launched at the Toy Store Cookie Swap in *Holiday Buzz*, these drinks were a “ginormous” hit for the Village Blend, especially with the kids.

Clare wasn't all that surprised. Europeans have long had a passion for adding flavored “gourmet espresso bar” syrups to sparkling water to create delicious “Italian sodas.” In this *Holiday Buzz* recipe, Clare gives you great tips for creating your own gumdrop drink bar at home.



Peppermint Syrup Made from Candy Canes

Got leftover candy canes? Put them to great use with this outstanding peppermint syrup. It's easy to make and delicious licked right off the spoon, but you may prefer to stir it into hot chocolate, or drizzle it over ice cream, sugar cookies, chocolate cookies, pound cake slices, and even cupcake tops. Or use it the way Clare Cosi and her barista crew do—to make...

Candy Cane Lattes

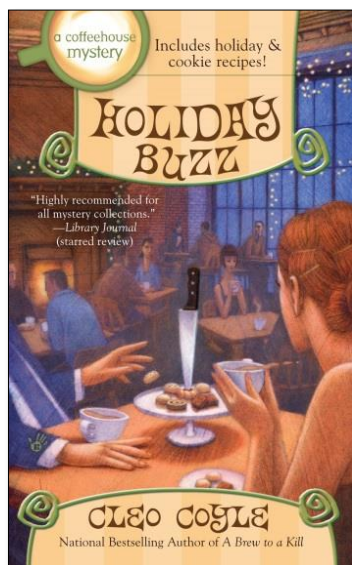
Matt drank a version of this

delicious peppermint-flavored latte at the annual Village Blend Secret Santa party in [Holiday Buzz](#). Matt usually mixes his own coffee drinks and (being Matt), he slipped a shot of peppermint schnapps into his Candy Cane Latte for an extra holiday kick.

You might enjoy it his way, too.



Clare's Frozen Eggnog Latte: A refreshing drink for parties large or intimate, this festive coffee frappé is sweet, rich, and creamy. Spiked or not, it's a great way to celebrate the Season.



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