

An Illustrated Guide to the Recipes in...

## Shot in the Dark

A Coffeehouse Mystery  
by Cleo Coyle

Mystery Pick of the Month!  
"a gripping and entertaining mystery..."  
~ *Library Journal (Starred Review)*

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



**Amish Cinnamon-Apple Bread:** Clare's clever changes to an Amish recipe boost apple flavor while creating a moist, tender, slightly-sweet bread that's perfect for snacking and gifting. Get the recipe in Cleo Coyle's Coffeehouse Mystery [Shot in the Dark](#).



**Birthday Cake Biscotti:** Coffeehouse manager Clare Cosi's whimsical take on Italian biscotti has the flavor and appearance of a child's rainbow-sprinkled birthday cake—perfect for parties and holidays.

**The BEST Blueberry Scones** you may ever taste with a secret ingredient that produces tender, flaky perfection (continued on pg. 2) >>



## Vanilla-Lemon Glazed Blueberry Scones (with a Secret Ingredient)

After Clare spent a blissful night with fiancée NYPD Detective Mike Quinn in [Shot in the Dark](#), they enjoyed this traditional British treat—a snack that turned out to be as prophetic as it was delicious. As for the recipe, a special ingredient in the dough, along with tips from Clare Cosi, make these tender, light scones with bursting blueberries the best you may ever eat. Find the recipe in Cleo’s Coffeehouse Mystery [Shot in the Dark](#).



## Light and Airy Chocolate Soufflé Cupcakes

These elegant, melt-in-your-mouth Chocolate Soufflé Cupcakes are a bestseller at the Village Blend—so popular they’re gone before closing. Lucky for Esther, an armed woman, a potential hostage situation, and an early closure prevented all of these airy chocolate treats from flying out the door! Now you can sample this popular Village Blend treat. Great for parties, too, or as an elegant after-dinner dessert, served with coffee (of course).



## Banana Bread Muffins with Maple-Crunch Frosting

Tender, sweet muffins kissed with banana and vanilla, they bake up big and beautiful enough to be served in a café. While amazing on their own, Clare takes them to a whole new level by crowning the tender muffins with Maple-Crunch Frosting—and they pair spectacularly with fresh-brewed coffee. Find the recipe in Cleo’s Coffeehouse Mystery [Shot in the Dark](#).



## The Village Blend's Espresso Shortbread

This buttery shortbread is laced with the flavor of freshly roasted coffee. The Village Blend serves them in traditional, rustic wedges—the perfect shape for dunking into hot mugs of joe. Find the recipe in Cleo's Coffeehouse Mystery *Shot in the Dark*.



## How to Use a Stovetop Espresso Pot

An economical alternative to a high-priced espresso machine is this stovetop pot, which Italian families have used for generations. The Moka Express brews rich, bold shots of java, which you can enjoy straight or mix with steamed milk and/or syrups to create espresso-style drinks. “What beans? What roast?” This recipe tells you and shares great tips along with step-by-step instructions.

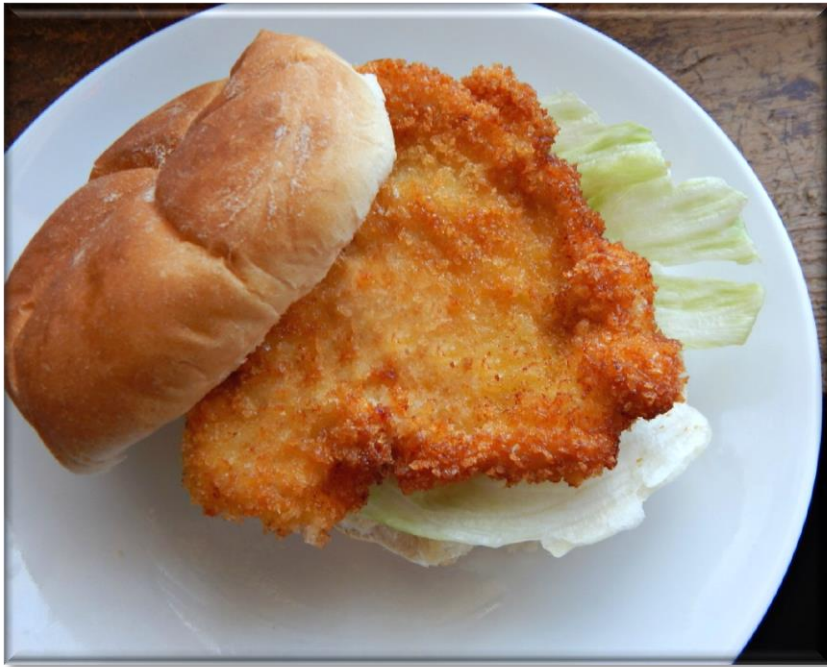
## Homemade Caramel & Caramel Apple Cider Syrup (pictured)

These delectable homemade syrups are simple to make on your stovetop, but the result is complex and elegant with notes of apple & sweet buttery caramel. Drizzle them over ice cream, baked apples, yogurt, or on a slice of pie and whipped cream. Or use them the way Clare does, to make amazing lattes and steamers.



**Dark Chocolate Syrup** (pictured): The deep, rich chocolate flavor makes this syrup a sophisticated dessert topping and a fantastic base for coffee drinks. It's also spectacular served warm over ice cream. Or mix it with warm milk for a hot chocolate treat.

**Chocolate-Caramel Syrup:** The combo of caramel and chocolate is amazing. Blend it with warm milk for a caramel-ish twist on hot cocoa. Or follow Clare's example and use it to create coffee drinks like her new **Turtle Latte** (recipe included).



## Chicken Schnitzel Sandwich

Clare’s late-night snack at a floating Hudson River restaurant leads to murder—and it’s almost worth it for the taste of this incredible Oktoberfest sandwich. Made with a pounded-thin, pan fried chicken fillet, this recipe includes great tips for delicious results.

## Bavarian Beer Cheese

This classic “beer hall” cheese spread is an Oktoberfest favorite. Serve it with pretzels, vegetables, or on sandwiches, including the Chicken Schnitzel Sandwich Clare devoured in *Shot in the Dark*.



## Matt’s Fluffy Garlic Mashed Potatoes & Matt’s Easy Brandy Mushroom Gravy



## Lee’s Family Recipe for Pork Chops Smothered in Onions

Lee Jones prepared Smothered Pork Chops every Sunday for his family. His favorite musician, Jimi Hendrix, was also a fan of this mouthwatering soul food dish. At the special dinner Madame hosted for her son, Lee’s chops were served over Matt’s Fluffy Garlic Mashed Potatoes (recipe included), with a side of Hard Cider Green Beans—a popular item at the Village Blend’s upstairs jazz supper club in Washington, DC. Get that recipe and many more, including an amazing chocolate cake and light-and-creamy “cake pan” cheesecake in Cleo’s 15<sup>th</sup> Coffeehouse Mystery [Dead to the Last Drop](#).

See its free recipe guide now by [clicking here](#).

## Bacon-Wrapped Pork Loin with Pineapple

As newlyweds, Matt and Clare first enjoyed this sweet and savory pork in Hawaii, during a sourcing trip for Kona coffee. Clare loved this dish so much that she asked their hosts for the recipe, and Matt tweaked it with a few favorite spices. Tenderized by pineapple, with a gentle heat, this pork serves up a mouthwatering fusion of flavors and a truly satisfying feast. Get the recipe in Cleo Coyle's Coffeehouse Mystery [\*Shot in the Dark\*](#).



## Matt's Creamy Chipotle Chicken

When Clare needed Matt's help to create her own dating app profile, she traveled to his Brooklyn warehouse, where her ex-husband served up this Mexican-inspired chicken. Though based on a traditional recipe, Matt added a unique coffee-based marinade that livened up the flavor of the chicken and complemented the creamy, smoky chipotle sauce. Warm flour tortillas are a must, to sop up the hot pink, absolutely delectable gravy. A keeper of a recipe! You'll find it in Cleo's Coffeehouse Mystery *Shot in the Dark*.

## Matt's Favorite Crispy-Skinned Slow-Roasted Pork Shoulder

Impressive to serve yet easy to make, this recipe for *Pernil* is one of Matt's favorites. The crispy skin is truly a delicacy, and the succulent meat is versatile. Slapped on a fresh roll, it makes a great sandwich, including traditional Cubans. Or place the slices in a tortilla with guacamole and sour cream for a tasty taco.

For a free PDF of this recipe with step-by-step photos, [click here](#). Or visit [CleoCoyleRecipes.com](http://CleoCoyleRecipes.com)





## Secret Ingredient Café-Style Peanut Butter Cookies

Crispy on the outside, chewy on the inside, these are the very cookies NYPD Detective Mike Quinn was pining for while working across the pond. Clare's secret to the outstanding texture comes from a baker's trick that's been around for years. Like Mike Quinn, the Village Blend customers have fallen in love with these cookies—and you will, too! Find the recipe in your copy of Cleo Coyle's [Shot in the Dark](#).

## Sparkling Pear Pick-Me-Up

Clare fell in love with this brisk and bubbly fruit drink from the Euclid—a slick juice bar in the Equator luxury health club—so she decided to create her own version. The drink is deliciously refreshing, though Madame notes it can be greatly improved by the addition of prosecco!



## The Euclid's World-Famous (\$18) Banana Smoothie

This thick dream of a drink delivers layers of flavor from banana and pineapple to cinnamon and coconut. Despite its fame, Clare felt the tony health club's price tag was a tad high at \$18, so she asked barista Nancy to charm the recipe out of a Euclid bartender. Now you too can drink this overpriced smoothie—and you don't have to sneak in through a luxury gym's grubby back door to do it!



### + “Cheat Sheet” of Coffeehouse Drinks:

Ever wonder what the difference is between a latte and a cappuccino? Or a macchiato and a flat white? This little list, at the opening of *Shot in the Dark's* recipe section, will teach you how to order drinks in a coffeehouse.

# COFFEE?

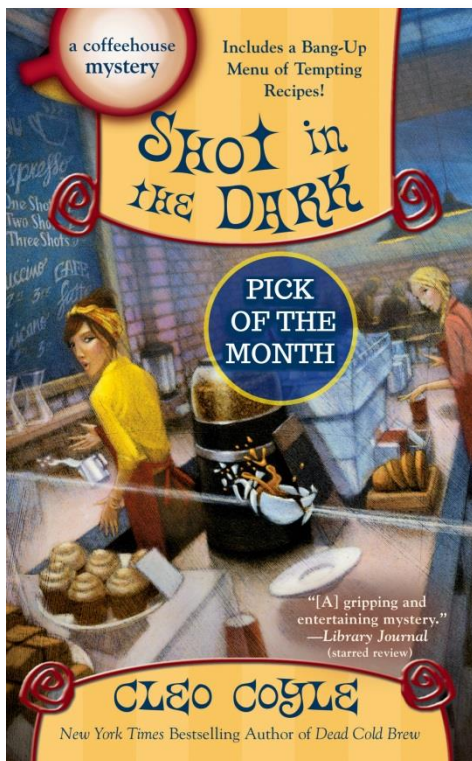


## Mommy and Me Cookies

Find this recipe in your copy of [Shot in the Dark](#)

Like so many parents, Clare Cosi did her best to get her baby through the hardships and humiliations of childhood, and the kitchen is where they talked things over and cried things out. During those bittersweet moments, she and her daughter baked together. The result is this simple yet wonderful recipe, which makes just enough for “Mommy and Me.” Easily prepared in one bowl, these cookies have a perfect crispy-chewy texture and buttery-caramel flavor, laced with just the right amount of chocolate to ease the pain of growing up. For a little while, anyway...

Don't miss Cleo's exciting new Coffeehouse Mystery with a story and characters that are “sure to delight”! (*Publishers Weekly*)



## Shot in the Dark

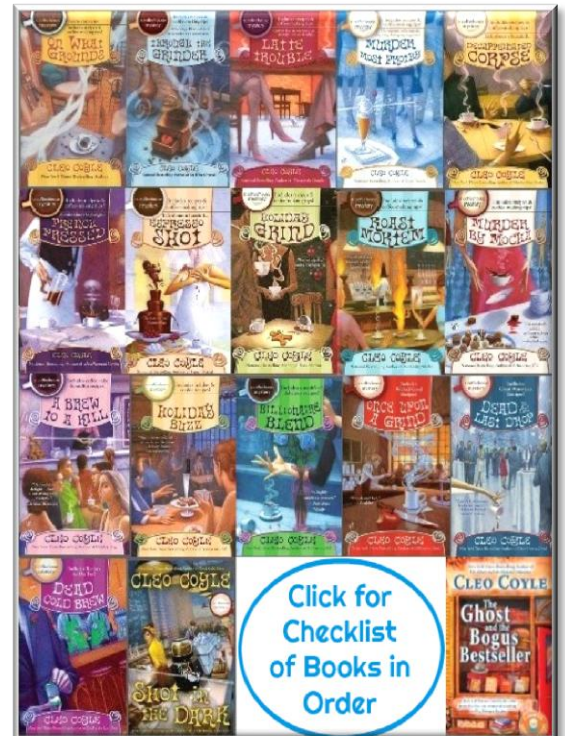
A Coffeehouse Mystery

To learn more or buy:



Visit Cleo's online home for links to book club reading guides, her free newsletter, and more...

[CoffeehouseMystery.com](http://CoffeehouseMystery.com)



Win autographed books, tote bags, premium coffee, and more. Sign up for Cleo's free E-newsletter by writing an email that reads “Sign me up” and sending it to: [CoffeehouseMystery@gmail.com](mailto:CoffeehouseMystery@gmail.com)

Download the free Checklist of Cleo's books in order, including her **Haunted Bookshop Mysteries** by [clicking here](#) or above.