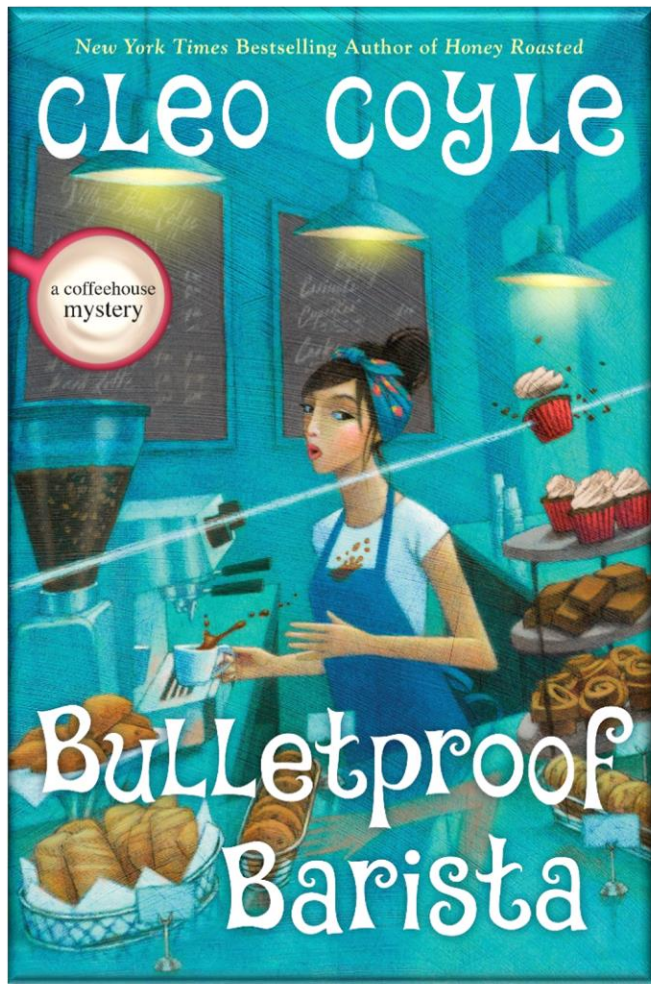




An Illustrated Guide to the Recipes in...

## **Bulletproof Barista**

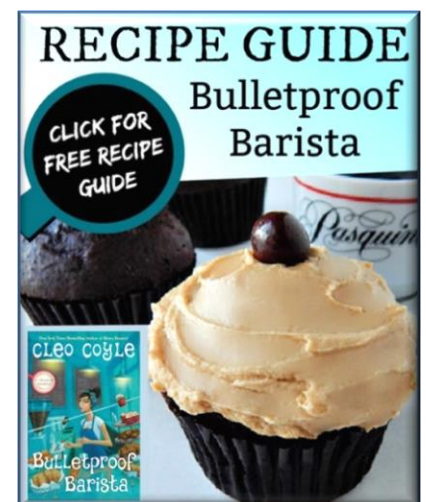
A Coffeehouse Mystery  
by Cleo Coyle

**"A FANTASTIC MYSTERY!"** —*Fresh Fiction*

**"Scads of red herrings, peeks behind the show-biz curtain, and bountiful appended recipes will leave fans smiling contentedly."** —*Kirkus Reviews*

Learn more about Cleo's fictional worlds and sign up to win autographed books, recipe cards, tote bags, premium coffee and more at:

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



### **Clare Cosi's Chocolate Espresso Cupcakes with Espresso Buttercream**

Close your eyes, take a bite, and enjoy the sensuous delights of these outstanding cupcakes as chocolate drenches your palate. Every tender little cake is topped with a light, creamy cloud of mouthwatering buttercream laced with espresso. As chefs and bakers know, the roasted note of espresso boosts the flavor of chocolate in any recipe, which is why this buttercream icing is the perfect complement to the rich chocolate cake beneath. Find this delectable recipe in Cleo Coyle's 20th Coffeehouse Mystery, [\*Bulletproof Barista\*](#).





## The Village Blend's Café-Style Chocolate Chip Cookies with Hints of Caramel and Sea Salt

The irresistible flavor notes of buttery caramel and sea salt make these big, café-style chocolate chips cookies as addictive as the outstanding coffee drinks Clare and her baristas proudly serve at the Village Blend. These large cookies bake up on the thin side, producing crispy edges and chewy centers, perfect when sharing afternoon coffee breaks or late-night laughs with your favorite comedian. Yet another reason Clare continues to find joy behind her coffee bar. Find the recipe for these crispy-chewy rounds of bliss in Cleo Coyle's 20th Coffeehouse Mystery, [Bulletproof Barista](#).



## The Village Blend's Caramel-Dipped Meltaway Cookies

These melt-in-your-mouth cookies marry the joy of tender shortbread with the buttery sweetness of caramel. Caramel also happens to be one of the most popular flavors for coffeehouse lattes, which is why this recipe is so popular at Clare's Village Blend.

Because these cookies pair so perfectly with coffee, they make great additions to after-dinner dessert trays. For the holidays, Clare likes to add extras, and you can, too. The caramel side of the cookies can be finished with nuts, colored sprinkles, and other tasty garnishes. For more variety on your cookie tray, you can even replace the caramel with melted dark, milk, or white chocolate. Find this festive recipe in Cleo Coyle's 20th Coffeehouse Mystery, [Bulletproof Barista](#).





## The Village Blend's Coffee Cake Streusel Muffins

The Village Blend has trouble keeping these delicious streusel-layered muffins in their pastry case. They are a customer favorite, and it's no wonder. These tender little cakes with sweet crumb topping are great paired with coffee. The muffins are even finished like coffee cake, with a drizzle of vanilla glaze. The only downside is they disappear quickly—as Clare discovered when she found Matt eating the last one. Find this delectable recipe in Cleo Coyle's 20th Coffeehouse Mystery, [Bulletproof Barista](#).

### [Bonus Recipe](#)

## The Village Blend's Light Strawberry Shortcake Muffins

These fresh-baked beauties taste like strawberry shortcake, but in the take-away convenience of a muffin. It's no wonder they're a hit among Clare's customers. [Click here](#) now or on the photo (at right) to see this bonus recipe from author Cleo Coyle with step-by-step photos and a free downloadable PDF.



### [Bonus Recipe](#)

## The Village Blend's Oatmeal Cookie Muffins

Packed with the goodness of oatmeal and raisins and kissed with the sweetness of brown sugar and cinnamon, these cozy breakfast muffins evoke the home-baked flavor of oatmeal cookies. Not only is this charming bakery treat popular among Clare's coffeehouse customers, but comedian Jerry Sullivan, star of the streaming hit *Only Murder in Gotham*, declared these muffins his new favorite way to get fiber into his diet. [Click here](#) now or on the photo (at left) to see this bonus recipe from author Cleo Coyle with step-by-step photos and a free downloadable PDF.



## Clare Cusi's French Dip

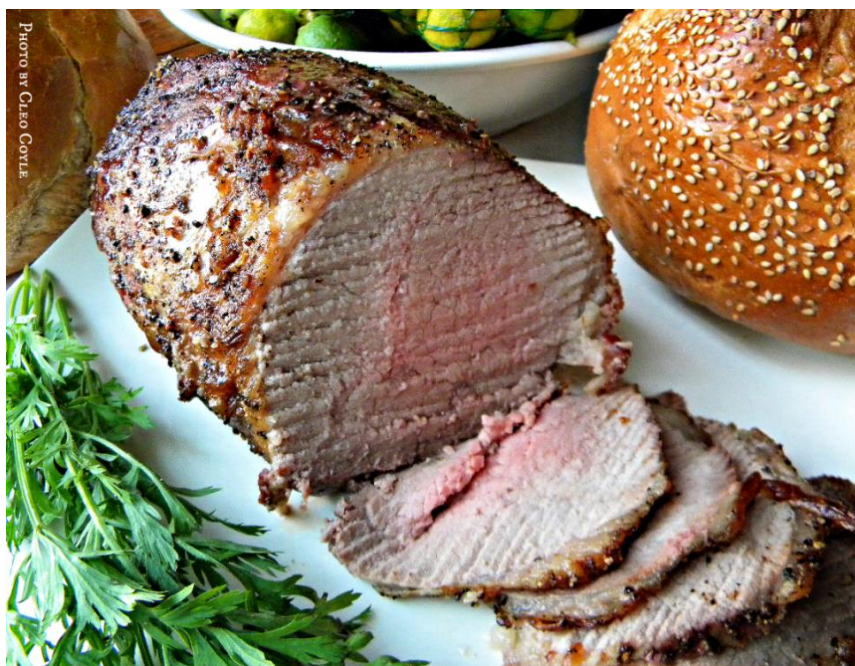
A French dip, also called a “beef dip,” is a hot sandwich consisting of sliced roast beef on a roll or baguette served with a dipping bowl of au jus. The combination of tender beef and crusty bread dunked in the savory beef juices makes a marvelous meal. In French cuisine, “au jus” refers to the natural pan drippings from the meat. However, because natural meat drippings aren’t always plentiful enough to satisfy, Clare Cusi makes a more generous version that combines meat drippings with a seasoned beef broth. Clare’s excellent version of “au jus” also provides a great way to warm up leftovers. Simply add beef slices to a pan with Clare’s flavorful version of au jus and simmer over low heat. Find the recipe for Clare’s French Dip, including her methods for making roast beef and au jus in Cleo Coyle’s 20<sup>th</sup> Coffeehouse Mystery, [Bulletproof Barista](#).



## Clare's Roast Beef

Clare prefers using an “eye of round” cut of beef (pictured) for roasting in this recipe, although a top or bottom round will also work well. If possible, look for a roast with a layer of thick fat; this will keep your meat juicy and tender and provide lots of drippings when you make Clare’s special version of au jus.

Both recipes can be found in the recipe section of Cleo Coyle’s 20<sup>th</sup> Coffeehouse Mystery, ***Bulletproof Barista***.



## “Cold Oil” Pommes Frites

Love French fries but fear the fryer? Try this rustic “cold oil” recipe for delicious, crispy results. This “slow cook” method for frying potatoes can simmer conveniently on the back burner while you are cooking up the main course, and you won’t need a thermometer, either. This easy, low-tech method produces beautiful fries, aka pommes frites, the perfect side for your French dip meal.

This recipe can be found in Cleo Coyle’s 20<sup>th</sup> Coffeehouse Mystery, [Bulletproof Barista](#).



## Clare Cusi's Skillet Lasagna

Clare has fond memories of her nonna's hearty lasagna. When she doesn't have the time (or energy) to make her grandmother's many-layered casserole, she likes to whip up this quickie skillet version for herself and Mike Quinn.

Given Clare and Mike's interest in other kinds of comfort, they don't always get around to eating this dinner right away, which is why this dish is perfect for them—because it makes great leftovers. Heat and reheat. Good advice for this lasagna, as well as couples in long-term relationships. Find this deliciously easy recipe in Cleo Coyle's 20th Coffeehouse Mystery, [Bulletproof Barista](#).



## Babka's Whole Roasted Chicken with Sweet Garlic and Citrus

At Babka's famous New York restaurant, one of the most popular main courses is her Roasted Chicken with Sweet Garlic and Citrus. The brightness of the lime shines through thanks to the zest. The garlic deepens the flavor, and a thin brown sugar glaze delivers a delectable finish. Serve it, as is, with side dishes or slice the juicy meat for outstanding chicken sandwiches and wraps. You can find this recipe in Cleo Coyle's 20th Coffeehouse Mystery, [Bulletproof Barista](#).

## Babka's Sweet Garlic & Citrus Chicken Wings

At the bar in Babka's famous Manhattan restaurant, this flavorful snack is a popular finger food. She serves it at the bar because it pairs wonderfully with wine, beer, or cocktails. And the reason these wings are popular is because they're made with the same marinade process as Babka's beloved roasted whole chicken (above). In [Bulletproof Barista](#), you'll find the recipe for making these wings in your oven, but they're equally great on the grill. Enjoy!



## Clare Cusi's Chicken Marsala

A favorite on Clare's craft services menu, Chicken Marsala is also one of the most popular dishes in Italian restaurants worldwide. The chicken melts like butter, the mushrooms provide an earthy richness, but the key ingredient (and the secret to This dish's excellence) is dry Marsala, a fortified wine from Sicily similar to sherry or port. Clare adds an extra step when she makes this one-skillet version in her kitchen—an incredibly easy step that truly heightens the flavor, bringing this dish to a whole new level. Though Chicken Marsala is usually dished up over pasta, Clare and her craft services team at the Village Blend served it the way many Italian eateries in New York City do—on a crispy, fresh Italian roll, the perfect lunch, dinner, or late-night sandwich for anyone as busy as a film crew shooting on location. Find this wonderful recipe in Cleo Coyle's *Coffeehouse Mystery*, [Bulletproof Barista](#).



PHOTO BY CLEO COYLE

### BONUS RECIPES!

Coffeehouse Mysteries author Cleo Coyle is happy to share these bonus recipes with her readers. Click on the foodie photos (at right) or the hotlinks (below) to see Cleo's free, downloadable PDF recipes of...

#### [BAKED ZITI](#)

&

#### [PIZZA PINWHEELS](#)

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Or [click here](#) for the easy newsletter sign-up form.



(Meatless)  
Baked Ziti



Pizza  
Pinwheels



**Bonus Recipe!**

**Cherry Streusel  
Pastry Cake**

[Click here](#) now or on the photo above to see Cleo Coyle's easy, "home kitchen" version of this recipe with step-by-step photos and a free downloadable PDF.

This gorgeously layered "pastry cake" was a favorite on Clare's craft services breakfast menu, but it's not just a morning treat. This **Cherry Streusel Pastry Cake** also makes an impressive after-dinner dessert. As a bonus to Coffeehouse series readers, Cleo Coyle happily shared a "home-kitchen" version of this Village Blend favorite via a special post on her recipe blog. Not a baker? Not a problem! The semi-homemade method of making this beautiful cake will give you great results. So...

[CLICK HERE](#) or on the photo above to see Cleo's recipe post. The post includes step-by-step photos and a free, downloadable PDF.



# Clare Cusi's Fa-La-La-La-Lattes!

Every year, Clare Cusi adds special seasonal coffee drinks to her Village Blend holiday menu. In [Bulletproof Barista](#), you'll find recipes for the fun Fa-La-La-La-Latte flavors listed below with directions that let you make these drinks with or without an espresso machine. A standard drip coffee maker is all you need. A simple, stovetop method for steaming milk completes the directions. These recipes also show you how to make tasty coffeehouse-quality

syrops at home. You can use these flavored syrups not only to make these home-kitchen lattes, but also to drizzle over ice cream, fruit, angel food or pound cake slices, or try stirring them into warm milk for deliciously festive alternatives to hot cocoa.



## Gingerbread Latte with Homemade Gingerbread Syrup

### Eggnog Latte

## Candy Cane Latte with Homemade Candy Cane Syrup



## Orange-Spice Yule Latte with Homemade Fruit Syrup

### Winter White Chocolate Latte

### Easy Iced Mocha



## Home Kitchen Caffè Mocha (aka Mochaccino)

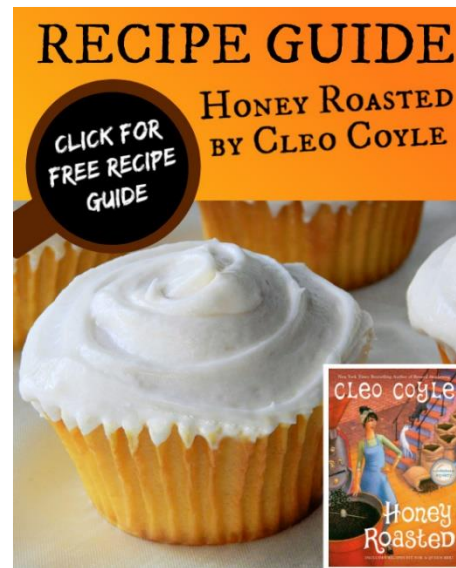


Click on the images below to download the Free Recipe Guides to  
Cleo's previous two Coffeehouse Mysteries (18 & 19)...

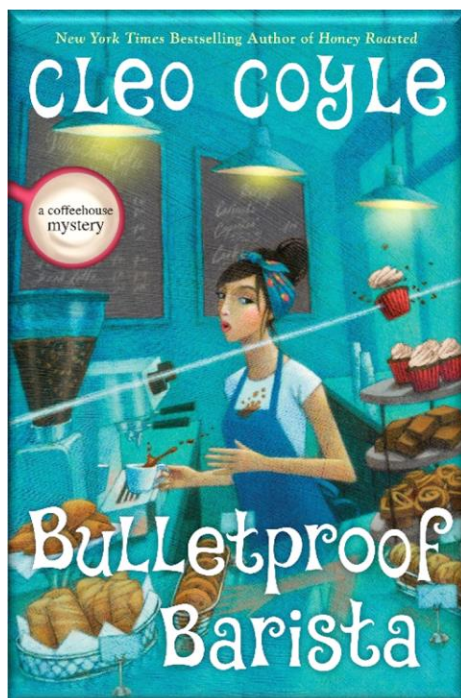
[BREWED AWAKENING \(18\)](#)



[HONEY ROASTED \(19\)](#)



Don't miss Cleo's exciting new Coffeehouse Mystery, *Bulletproof Barista*,  
a culinary adventure that delivers a wonderfully entertaining, "edge of your seat" read!



**Bulletproof  
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