

## PECAN-CRUSTED FRENCH TOAST BY LUTISHA LOVELY

4 thick slices of fresh French bread  
2 large eggs, beaten  
½ cup milk (I use almond milk; cream can also be substituted)  
¼ teaspoon vanilla  
1/8 teaspoon cinnamon  
1/8 teaspoon nutmeg  
Tiny dash of cloves  
2 cup pecans, finely chopped  
Butter for cooking (I use Earth Balance)  
Real maple syrup (Trust me, for this type of deliciousness...you want the good stuff!)  
2 Kisses (one on each cheek)  
1 Hug (hold her like you mean it)  
Several smiles (served up just about every time you look at her)

Spread 1 cup of pecans on a plate. Set aside. In a medium-sized bowl, beat together eggs, milk, vanilla and spices. Dip bread into egg mixture, coating both sides (let it soak for a few seconds). Place dipped bread on top of pecans, pressing down slightly to make sure they adhere. Repeat on other side. Spread the rest of pecans on plate for last two slices. Repeat the process. Melt 1-2 Tbsp. butter in skillet, over medium heat. Once butter is melted, place toast into skillet for 2-3 minutes per side. Check after 1 ½ min. We don't want burnt pecans! Serve immediately, with a nice drizzle of maple syrup.

Before she takes a bite, give her a kiss on both cheeks, and a heart-felt hug.

Smile liberally...enjoy your mom!

(To keep warm, place toast – in single layer – on a baking sheet and place in an oven preheated to 170 degrees. This will prevent bread from becoming soggy. Oh, and in case you're too full to eat it all, these freeze and reheat beautifully).