

Sexy Toast

A few months ago, the food media was filled with tales of restaurants selling \$4 plates of artisanal toast. Me? I'm not a fan of gentrification, but a well-made plate of toast does get my attention. Ditch the butter and jam just this once and heap your toast with sweet dates, toasted almonds, and a fine dusting of cocoa. Coconut oil makes a luxe, flavorful emollient.

Simple, sexy, perfect.

Note: You can toast your almonds by shaking them back and forth in a dry skillet over medium-high heat for 2 to 3 minutes.

Makes one serving

2 plump Medjool dates, pitted and sliced
1 piece of sandwich bread (these days, I'm eating Dave's Killer Bread), toasted
1-1/2 teaspoons coconut oil
1/4 teaspoon cocoa powder
1 tablespoon toasted, sliced almonds

Place the dates in a small bowl. Add boiling water just to cover. Let stand a minute or so, then drain and pat gently dry.

Spread your toast with the coconut oil. Sift the cocoa powder on top. Layer on the plumped dates, then the toasted almonds. That's it. Value > \$4.