

Broiled Grapefruit with Cinnamon Sugar

Serves two

1 large grapefruit

2 tablespoons cinnamon sugar

(to make cinnamon sugar, mix $\frac{1}{4}$ cup sugar with 1 tablespoon cinnamon)

Heat the oven to broil. Cut the grapefruit in half across its equator. Use a sharp knife to cut around the inside edge of the grapefruit half. Then make small, deep cuts next to each section, to loosen the fruit from the skin.

Sprinkle each half with cinnamon sugar and put in an oven-safe dish, sugar-side up. Broil for 15 minutes, or until the top turns quite brown. Let cool for 5 minutes and eat while warm.



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