

Baked grapefruit with oaty crumble

Yields 4

Ingredients

- 2 large red-flesh grapefruits
- $\frac{3}{4}$ of a stick of chilled unsalted butter, cut into small chunks
- $\frac{1}{2}$ cup all-purpose flour
- $\frac{1}{3}$ cup granulated sugar
- $\frac{1}{4}$ cup whole rolled oats

TO SERVE

- 4 heaped tbsp Greek yogurt
- 4 tsp honey

Instructions

- 1 Preheat the oven to 400f
- 2 Slice the grapefruits in half and run a sharp knife around the inside of each segment - so the segments can be easily released after cooking. Place the grapefruit halves cut-side-up on a baking tray.
- 3 Place the cold chunks of butter in a bowl and pour over the flour. Use your fingers to rub the butter and flour together until you have breadcrumbs. It's fine to leave some larger chunks of butter in there - you'll get a lighter texture if the 'breadcrumbs' are uneven.
- 4 Pour the sugar and oats into the bowl with the butter and flour, and mix together. Spoon the mixture on top of the grapefruit halves. Place in the oven for 15-18 minutes until the crumble is golden brown.
- 5 Take out of the oven and top each grapefruit half with Greek yogurt and honey before serving.