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Cinnamon Oranges

Prep Time: 5 mins

Total Time: 5 mins

Ingredients

- 4 medium orange(s), navel
- 2 tablespoon orange juice
- 2 tablespoon lemon juice
- 1 tablespoon sugar
- 1/4 teaspoon cinnamon, ground

Preparation

1. With a sharp knife, remove rind and white pith from oranges.
2. Cut each into 5 or 6 slices and arrange on 4 plates.
3. Whisk together orange juice and lemon juice, sugar and cinnamon.
4. Spoon over the orange slices.