

Caramelised oranges with cinnamon yogurt

<p>Ingredients</p> <ul style="list-style-type: none">• 55g (1/2 cup, firmly packed) brown sugar• 60ml (1/4 cup) thickened cream• 25g butter• 4 oranges, peeled, white pith removed, cut into 1cm-thick slices• 130g (1/2 cup) European-style natural yoghurt• 1/2 tsp ground cinnamon	<p>Equipment</p> <p>Measuring spoons & cups Sharp knives Large frypan</p>
<p>What to do</p> <ol style="list-style-type: none">1. Combine the sugar, cream and butter in a large frying pan over medium heat. Cook, stirring occasionally, for 2 minutes or until butter melts. Add the orange slices and cook, turning occasionally, for 2 minutes or until heated through.2. Meanwhile, place the yoghurt and cinnamon in a small bowl and stir until well combined.3. Divide the orange slices among serving plates. Drizzle with caramel sauce and top with a dollop of cinnamon yoghurt. Serve immediately.	