

Maple Cream Texas Grapefruit Puffs

Makes 4 servings

Ingredients

- 2 Texas Rio Star Grapefruit
- 1/4 teaspoon cinnamon
- 3 Tablespoons cream cheese spread
- 1 (8 oz.) roll refrigerated reduced fat crescent dinner rolls
- 1/4 teaspoon cinnamon
- 1 Tablespoon granulated sugar
- 3 Tablespoons granulated sugar
- 1/4 cup sour cream
- 1 Tablespoon maple syrup



Directions

1. Preheat oven to 375 degrees F.
2. Remove grapefruit segments; place on paper towels to remove excess moisture. Set aside.
3. In a small bowl, combine 1/4 teaspoon cinnamon and cream cheese spread.
4. Separate crescent dough into triangles and lay on wax paper. Spread each with creamed cheese.
5. Place 3 grapefruit segment on wide end of each triangle; roll each triangle into crescent shape enclosing grapefruit segment.
6. Combine 1/4 teaspoon cinnamon and 1 Tablespoon sugar on waxed paper; roll grapefruit crescent in cinnamon sugar; Place on a parchment lined cookie sheet.
7. Bake at 35 degrees for 25 minutes or until golden brown.
8. Finely chop remaining grapefruit segments; place in small glass bowl with 3 Tablespoons sugar, sour cream, and maple syrup. Cook in microwave on high power for about 1 to 2 minutes or starts to boil.
9. Drizzle sauce over crescents, or serve as a dipping sauce.