



Anticipatory Innovation -
Capitalizing on Change in
Turbulent Times

 KYLEMORE
BOOK CLUB

[Orange and Almond Cake \(GF\)](#)

Ingredients:

- 3 Full Oranges (organic if possible)
- 250g (2 cups) Ground Almond
- 1 Tbsp Flaked Almond
- 250g (1 cup) Caster Sugar
- 5 Medium Eggs
- 1 Tbsp Baking Powder
- ½ tsp Cinnamon
- 250ml (1 cup) Cream
- Baileys (or the equivalent)

*NOTE: Before the show, put the whole oranges into a saucepan and submerge them in water. Put them on a low heat and cook with the lid on for 1 hour before making the cake.

Equipment List:

- Circle Cake Tin
- Bowl
- Wooden Spoon
- Blender
- Saucepan
- Sieve/Strainer
- Weighing Scales (if you have them)