

ABSTRACT

This research are discusses use of silk tofu as main ingredients instead cheese cake. This research is based on innovation frozen cheese cake based on silk tofu as a substitution of cream cheese compared to original cheese cake based on customer acceptance of cheese cake product with addition of tofu silk. This research uses experimental action research method. This study was conducted in one cycle implemented as much as one-time research action. The study was conducted using a 70gr cheese cream and 30gr silk tofu as ingredients. First to reduce typically smell of silk tofu are soaked the silk tofu in hot water, then crush the silk tofu. After that mix crushed silk tofu with milk that has been mixed with gelatin first, crushed silk tofu and milk are continue in stirring mixer to be destroyed so that no blob when it mixed with cream cheese, because silk tofu has a color and texture that is almost similar to cream cheese so it can blend with the dough frozen cheese cake. It's expected that the results of this research can be well received by the community.

Keywords: Cheese Cake, Cream Cheese, Silk Tofu