

ABSTRACT

Indonesia is a very large producer of green beans but green beans are still very little use. According Purwono (2005) green beans are a kind of cultivation cultivation and palawijaya which is widely known in the tropics. Plants that include legumes (Fabaceae) have benefits in everyday life as a source of high vegetable protein foods. One basic cake that is often used is sponge cake. Sponge cake is a type of cake made from thick dough which is characterized by having a rather rough texture, less bending, and tends to be weak when cut. Sponge cake has been popular among the layers of Indonesian society because in general as a basic cake in the manufacture of decorating cake. the use of flour is still used as the main raw material. This research was motivated by the high levels of fat contained in sponge cake. Therefore, many occurrences of obesistas for that reason the author will replace the main basic ingredients of sponge cake, namely wheat flour into mung bean flour. This study aims to find out how the process of making and the results of sponge cake products using mung bean flour. This research is experimental, with qualitative methods. The spongecake will be tested by panelists namely lecturers, hotel students, cooks, housewives, entrepreneurs, students as many as 30 people and to measure consumer acceptance, organoleptic tests are carried out. Through the consumer acceptance test, it can be concluded that the sponge cake based on mung bean flour is acceptable to consumers with a percentage of 79% consumers prefer to like based on taste, 83% fragrant based on aroma, 75% attractive based on color, 80% attractive based on physical appearance and 83% consumers choose soft based on texture.

Keywords: Substitution, Sponge cake, Green bean