

ABSTRACT

This study discusses chayote as a substitute for sticky rice flour in Seruni cake which is a traditional cake typical of Makassar City. Chayote is used as a substitute for glutinous flour on cereal cakes and green beans as ingredients because nothing has been made as to the main ingredient in making traditional or dessert cakes. In addition, chayote is also easily available on the market at an affordable price. The purpose of this study was to find the seruni cake recipe by replacing sticky rice flour using pumpkin and how the consumer received the seruni cake containing green beans. This research was conducted using the experimental method and the consumer acceptance test was carried out by organoleptic tests to 100 consumers by distributing questionnaires. The results showed that the recipe formulation was suitable for seruni cake using chayote as a skin ingredient, namely 150 grams of Siamese squash, 80 grams of flour, 55 grams of sugar, 50 ml of water and green beans as filling material, 200 grams of green beans, 80 grams of palm sugar, 850 ml of water. To receive consumers with a value of 3-5 scale, that is enough to like it very much. As well as the health benefits of cereal cakes, which can stabilize cholesterol and in terms of the food cost needed is quite low at 37.5% compared to potatoes. Then the seruni cake using chayote and green beans can be accepted by consumers for consumption

Keywords: Seruni Cake, Glutinous Flour, Siamese Pumpkin & Green Beans