

## ABSTRACT

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*This study discusses the use of red dragon fruit skin as an addition to traditional Nagasari cake dough. This research is motivated by the large amount of dragon fruit peel waste that has not been utilized optimally, seen from its nutritional content, dragon fruit peel has good content for body health which includes protein, carbohydrates, fat, fiber, phosphorus, vitamin c, and anthocyanins. Therefore, dragon fruit peel can be used as an additive in making traditional nagasari cakes and a color changing material produced from the anthocyanin content of dragon fruit peel. In addition, traditional snacks are displaced by modern snacks. This study used the experimental research method on traditional nagasari cake products and carried out consumer acceptance tests and organoleptic tests on an estimated 50 consumers by distributing questionnaires and samples. From the trials and experiments that have been carried out, it was obtained the formulation of an innovative recipe for traditional nagasari snacks based on red dragon fruit skin (*hylocereus polyrhizus*) based on the third cycle with a ratio of 3:4, namely 150 grams of rice flour and 150 grams of dragon fruit peel with 50 grams of dragon fruit flesh added. So that the product can be accepted by the general public with an average result of the organoleptic test points of 81.1 points.*

*Keywords: Utilization of Dragon Fruit Skin, Nagasari, Natural Color Changing Anthocyanins*