

ABSTRACT

This study discusses the formulation of a pancake recipe that uses alkesa fruit as a sweetener and natural coloring agent from making pancakes, which is the background of this research because of the widespread use of chemical-based and artificial dyes in making cakes, especially pancakes which can endanger health for those who consume them in large quantities Lots. The method used by the author is an experimental method and performs consumer test power by distributing questionnaires to 50 responder which aims to determine consumer acceptance of the pancake recipe formulation by utilizing fruit alkesa as a sweetener and natural coloring agent in the making of these pancakes. The results of this study were to determine the formulation of a pancake recipe by adding alkesa fruit extract as a sweetener and natural dye in its manufacture, namely by smoothing the fruit of the alkesa then adding and mixing it with the dough that has been prepared to make the pancake. The results of this study were also to determine the extent of consumer acceptance of the pancake recipe formulation by utilizing the fruit of alkesa as a sweetener and natural coloring in the making of these pancakes.

Key words: pancake, fruit alkesa, sweetener, natural dyes