

## **ABSTRACT**

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*This research is motivated by the large amount of cassava peel waste which has not been utilized properly, because in general the cassava tubers that are used are only the meat. Cassava peels become food waste that cannot be consumed by humans. Even though the cassava peel contains tapioca flour which can still be used. Therefore, the authors make use of cassava peels in making talam cakes. The method used in this research is experimentation and test of consumer acceptance. The results of this study indicate that the best formulation for cassava peel-based talam cake is to include cassava peel flour as a substitute for tapioca flour into the ingredients of the Talam Cake. The consumer acceptance test for the Talam Cake product using cassava peel as a substitute for tapioca flour shows that this product is accepted by consumers with a percentage of 82% of consumers rate liking based on taste, 69% fragrant based on aroma, 86% rate liking based on physical appearance, 79% rate positive for its texture, and 77% rated it as attractive based on its color.*

*Keywords: Cassava peel, tapioca flour substitution, talam cake*