

ABSTRACT

This study discusses the application of Pumpkin in Kamir Cake. In this study, the study was variety wheat flour cake. Kamir cake is a typical barrier food which is adapted from Arabic culture. The origin of the name kamir cake from the word yeast which comes from Arabic, namely yeast, in the process of making kamir cake is left to expand and the process of fermentation takes place (NAIC Ningtias, 2017). Pumpkin will be healthier if used as a substitute for gluten, protein and natural coloring in Kamir Cake because Pumpkin has many nutritional contents that are beneficial for everyone containing higher fiber which can be used by everyone. The purpose of this study is to find a kamir Cake recipe that uses Yellow Pumpkin puree as a substitute for egg, flour and natural coloring in Kamir Kue dough. This research was conducted with an experimental research method consisting of three samples: a sample of 30% pumpkin substitution on flour and eggs, a sample of 40% pumpkin substitution on flour and eggs, and a sample of 45% pumpkin substitution on flour and eggs. A panelist test of 50 people was carried out by organoleptic testing of consumers by distributing questionnaires.

Keywords: Kamir Cake, Pumpkin Yellow