

ABSTRACT

Getuk yam is a traditional food from Indramayu, where this food is not very well known in many people, so the aim of this sweet potato roll cake innovation is to introduce traditional cakes by combining modern roll cakes with traditional getuk yam to the public so that this traditional cake known by the public. Also here, because of the increasing healthy lifestyle and the large number of people who have gluten allergies, this sweet potato roll cake is here as an alternative for gluten allergy sufferers and people who are reducing their gluten intake so they can still enjoy processed cakes. Sorghum flour as a substitute for wheat flour in making this cake has the advantage that it is gluten free or without gluten which is good for consumption by gluten allergy sufferers. Sweet potatoes are also a food that does not contain gluten, and contains vitamins A, B and antioxidants. We hope that the mix of sweet potato getuk, which is a traditional cake made from sweet potatoes and combined with modern cakes such as roll cake, will be accepted by the public. From the results of the organoleptic research carried out, it can be said that many people like the soft and spongy texture of sweet potatoes. So the results of the organoleptic test, people like this sweet potato roll cake combination and accept this new product.

Keywords: : Gluten Free , Sorghum flour, Sweet potato, Roll cake.