

ABSTRACT

Dessert is a dessert in the form of cakes with a sweet taste, Desserts generally use a lot of wheat flour ingredients. One of the common desserts that are widely loved is sponge cake, sponge cake uses a lot of wheat flour and uses a lot of sugar, based on the previous explanation sponge cake has a high carbohydrate level which is certainly not good for health. To make a sponge cake with low calorie value, alternative ingredients that have a low carbohydrate content are needed, one of the low calorie flours is MOCAF flour. This study aims to develop innovative local cake products by utilizing MOCAF flour (Modified Cassava Flour) as a substitute for wheat flour in making blueberry cake. MOCAF flour derived from fermented cassava has the advantages of being gluten-free, rich in fiber, and supports local food security. The research method used is an experiment by compiling various blueberry cake recipe formulations, then organoleptic tests were carried out by 25 panelists to assess taste, color, texture, aroma, and appearance. The results showed that cakes using MOCAF flour with added blueberries were well received by consumers and had preferred sensory characteristics. This innovation offers a gluten-free cake alternative with high nutritional value while supporting the sustainable use of local food ingredients in the bakery industry.

Keywords: Blueberry cake, MOCAF flour, product innovation, local food, gluten free.