

## CHAPTER V

### CONCLUSION AND SUGGESTION

#### 5.1. Conclusion

Based on the research, the writer can conclude that *Puding Hunkwe* fruit can be used as a new sweet variant as a *Jajanan Pasar* or Indonesian traditional cake. The fruits used are dragon fruit, longan and apple. The writer used the research and development method from Sukmadinata. This product has been revised by 4 experts, namely two limited testing as Home-made Enterprenuere and 2 wider testing as pastry chef of hotel. All four experts gave feedback on their taste and appearance and gave suggestions to improve the recipe. The writer was still having a little trouble making the layers fused and not yet able to find another method or technique to make it more compact so that the layers are more sticky and not loose when cut. And the writer decided to serve the *Puding Hunkwe* into smallcups.

#### 5.2. Suggestion.

There are several obstacle that the writer found while conducting this research, the suggestion offer as following : it needs paying attention to the brand of hunkwe flower because the quality is important to make the dough become denser and smoother and do not immediately heat the milk and flour, but rather dissolve it first and then heat it to avoid the flour being lumpy and still raw.