

CHAPTER I

INTRODUCTION

1.1 Background

Cake is one of the food products that processed by flour and served as dessert. It normally contains a combination of flour, sugar, eggs, and butter or oil, with some varieties also requiring liquid (typically milk or water) and leavening agents (such as baking soda or baking powder). But if the recipe is unbalanced, for example if there is too much sugar and fat, the cake's structure is weakened so much. It can not support its own weight and will collapse. Too much flour and too many eggs may make the cake tough and or dry.

Basically, there are two types of cake. It is divided into the method of making, they are butter type cake method and sponge cake method. Butter type cake method is also called creaming method which the fat and butter or margarine are creamed first, then eggs are added one at the time, before all dry ingredients are added to the batter. Sponge cake method is used when spongy, light, and soft cake texture is preferred. Besides based on method of making, cakes are also classified based on shapes such as roll cake and bundt cakes. Bund cake is a kind of cake which is baked on fluted round tube pan.

Another type of cake relates to the additional materials to cake ingredients. For example the addition of banana produces banana cake and the addition of coffee produces coffee cake. Nowadays, the mixture of two or more additional materials into cake ingredients is applied to create new variant and different flavor. For example the mixture of fruit and cheese, fruit and chocolate, chocolate and coffee, then chocolate, banana, and cheese. Volcano cake is a kind of chocolate cake combined with souffle which has purpose to have melting effects. This kind of cake is usually baked in ramekin, porcelain container, rather than aluminium or nonstick pan.

The addition of coffee and chocolate into cake ingredients not only to increase the flavor and create new variant, but also to utilize the agricultural products. Chocolate is the name of the processed food or drinks from cocoa. There are types of chocolate such as couverture, plain chocolate, milk chocolate, and white chocolate. The types of chocolate are based on the percentage of cocoa mass. Coffee is a kind of beverages derived from the processing and extraction of the dried coffee beans and then crushed into a powder. There are types of coffee such as Arabica coffee, Liberica coffee, Robusta coffee, and Excelsa coffee.

Cakes with chocolate addition such as blackforest, devil cake, and fudgy cake are familiar as well as coffee cake addition. However, cakes with chocolate and coffee mixing addition are very rare especially cakes that use white coffee powder and white cooking chocolate. That is why the writer wants to create a new variant of chocolate cake in this case is volcano cake in relation to this final report.

1.2. Problem Limitation

The writer wants to know the making process of the lava cake using white coffee powder and white chocolate cooking, then the writer also wants to know the response of people about the lava cake using white coffee powder and white cooking chocolate as a new cake variant.

1.3. Research Problem

In this case, the writer will have some problem such as:

1. How to make the lava cake using white coffee powder and white chocolate cooking?
2. Do the people like the lava cake using white coffee powder and white chocolate cooking?

1.4. Research Purpose and Benefits

1.4.1. Research Purpose

The purposes of the research are:

1. To make new variant of lava cake using white coffee and white cooking chocolate.
2. To know the response about the lava cake using white coffee powder and white cooking chocolate.

1.4.2. Research Benefits

1. For Students of English Department

To give information about the steps of cake making process, in this case is the steps of Lava Cake using white cooking chocolate and white coffee powder.

2. For Writer

To increase knowledge about the writing procedure, and to increase knowledge about the making process of lava cake using white cooking chocolate and white coffee powder.