

CHAPTER I

INTRODUCTION

1.1 Background

Indonesia is a country which is rich with variety food and culinary. Food and culinary is the reflection of various cultures and traditions of Indonesia. Each region has different traditional food and culinary, for example west sumaterais famous with “rendang”, west java has traditional salad that is “karedok”, Jogjakarta is a place where the delicious vegetable “gudeg” is from.

Besides traditional food and culinary, Indonesia also has various traditional cake and pastry. “Amparan tatak” is a famous traditional steam cake from Banjarmasin, “Bika ambon” is traditional cake from Medan, “Bolu kumoyo” which has aromatic pandan leaf is from Pekanbaru, “Kue Lontar” is a sweet egg tart from Papua. Each region or city in Indonesia is famous with specific and different traditional cake and pastry product.

As an old city, Palembang has several traditional cake such as maksuba, 8 jam, enggak ketan and etc. Maksuba is a layered cake type which is usually served on lebaran day, chines new year, christmast day and other special day. This cake is another form of “kue 8 jam”, but it has different way of cooking. The main ingredients of this cake are eggs, butter, milk and sugar. So far maksuba cake cooked with baked cooking process. In this final report the writer is interested to make maksuba cake by steamed cooking process and discuss about the differences between baked maksuba cake and steamed maksuba cake.

1.2 Problem Limitation

This final report is about baked maksuba and steamed maksuba cake. The writer limit to discuss the differences between baked maksuba cake and steamed maksuba cake based on texture, aroma, color and appearance. The writer wants to know the differences of the cakes by determining some parameters.

1.3 Problem Formulation

The problem of this study is formulated in the following question :

1. Are there any difference between baked maksuba cake with steamed maksuba cake ?

1.4 Research Purposes

This final report aims to know the differences of texture, aroma, color and appearance between baked maksuba cake and steamed maksuba cake.

1.5 Research Benefits

This final report gives benefits such as :

1. To know the differences between baked maksuba cake with steam maksuba cake based on texture, aroma, color and appearance.
2. To take advantage of good nutrient of both of cake.
3. To give references how to make a final report especially for the next students of English Departmen