

CHAPTER V

CONCLUSION AND SUGGESTIONS

5.1 Conclusion

Based on the field testing of traditional cakes with red dragon fruit from the expert, the writer concludes that red dragon fruit can be used as alternative variants in traditional cakes from Palembang and it is acceptable for the consumers. The fruit can be combined with coconut milk as the flavor. The aroma, taste, texture, and appearance of three kinds of cakes that are using red dragon fruit are good based on the percentage rating more than 50%. This is an evidence that using red dragon fruit as the new variants of traditional cakes can be developed and determined to the community. To socialize the red dragon fruit cakes, the proportional recipes from four times experiment have been designed in recipe book.

5.2 Suggestions

There are several obstacles that the writer found while conducting this research, the suggestions offer as following: It needs paying attention to the process of making the cakes, while steaming does not forget to control the water in the steamer. It needs a time schedule to make the texture of cakes good. In stirring technique especially for *srinaga* cake, the egg and sugar should be stirred until sugar is soluble but not expand, because when steaming, the cake will expand itself. The quality of ingredients is necessary requirement in making food products. Since it can give the influence to the final products. And self mood condition is the most important things that should be considered because good mood will produce a good food.