

BAB I

INTRODUCTION

1.1 Background

Every region in Indonesia has its own diversities, especially the typical foods. Indonesian people should be proud of the diversities, especially food diversity that spread in 34 provinces. Each region has its own characteristic in flavors, it can be sweet, sour, salty, and spicy. Food that is available in every region is usually food that has been existing for a long time from the ancestors and later known as the typical food of the region. In Bandung, for example, there is a typical food called *Soerabi*. Then, Surabaya has traditional food *Kue Mente* made by *Mente* as the main ingredients. In Aceh there is *Timphan* as its traditional food. Meanwhile, Lampung has fried *Keripik Pisang*. Similar with the other cities in Indonesia, Palembang also has traditional foods.

Palembang is familiar with various traditional foods such as *Pempek*, *mie celor*, *laksan*, *celimpungan*, *laksa*, and others. Everyone who comes to Palembang has reason to taste the typical foods because of their unique taste. In fact, not only these foods are typical Palembang food, but there are many other tasty traditional foods. For example, Palembang has traditional cakes that are once only found on big days, for example Eid holiday, luckily now it can be found and sold in various places.

Most of Palembang traditional cakes have sweet taste because they are made from a mixture of flour and sugar. Besides it, cakes are usually used as desserts. The other special cakes from Palembang are *kue lapis*, *8 jam*, *kojo*, *maksuba*, *enggak ketan* and a cake that are rarely heard, *Bluder Cake*.

The Bluder Cake is an old Palembang cake which is seldom and difficult to be found in parties and market. This cake has a soft and savory texture. This cake was once served when the host had important events, such as *Syukuran*. Bluder cake is made with flour, yeast, and other standard ingredients. Unfortunately, the original taste of the cake makes some people feel bored and start to ignore the existence of Bluder Cake as one of the precious foods from Palembang. In order to overcome

the boredom of the Palembang people in enjoying the cake, the writer tries to do diversification by making new variant of Bluder Cake.

After conducting observations at some cake sales places, that is Lemabang Market, Kuto Market, and one of the cake shops named Harum, the writer found that in each market, there was only one vendor that sold the bluder cake with the original taste. Therefore, the writer would like to make a development in this cake so that the existence of this cake will be known to the Palembang people as it used to be, and it is in great demand for the next generation, then its existence will continue.

In order to maintain the originality of the cake, the writer will not change the main recipe but add other ingredients that will not only change the taste but also add the nutrition for human being. In this research, the writer decides to use the combination of corn and pumpkin as the additional ingredient for the bluder cake.

Corn is chosen due to its valuable benefits for body. According to Yasin and Suarni (2011) Corn is rich in functional food components, including food fiber needed by the body, essential fatty acids, minerals, beta-carotene (provitamin A), and others. Also, pumpkin contain quite complete nutrition of carbohydrates, proteins, and minerals. The combination of corn and pumpkin in order to make a new variant of Bluder Cake that considered important to be created because it has high nutrition, and also to support food diversification. Moreover, corn and pumpkin also easy to find. Besides, the combination of corn and pumpkin have been used for baby's food (Handayani, 2018). This fact is supported by Hadiyah Karunia Putri (2015) pumpkin and sweet corn are easily available food in various places, with the content of vitamins and minerals that are so complete and varied, pumpkin and sweet corn are foods that are very beneficial for the body. It means that it has proven to be good nutrition combination.

Based on the explanation above, the writer tries to conduct the research and development by adding combination of corn and pumpkin as the new variant of Bluder Cake. The title of this research is "A New Variant of Bluder Cake Using Combination of Corn and Pumpkin"

1.2 Problem Formulation

Based on the background above, the problems discussed in this report is “How to make a new variant Bluder Cake using combination of corn and pumpkin?”

1.3 Research Purpose

The purpose of this research is to make a new variant of delicious Bluder Cake using combination of corn and pumpkin.

1.4 Research Benefits

In general, the benefit of this research is to preserve the Palembang traditional food.

The other benefits of this research are:

For the reader:

1. To inform the reader about making Bluder cake by using the combination of corn and pumpkin.
2. To elevate a means of knowledge and culinary references.
3. To motivate people to make healthy food from good ingredients like corn and pumpkin.

For the writer:

1. To increase knowledge about Bluder cake by using the combination of corn and pumpkin.
2. To improve the ability of cooking.
3. To improve the ability of writing by cooking the food.
4. To give information about the development of “Bluder Cake.