

## **CHAPTER I**

### **INTRODUCTION**

#### **1.1 Background**

There are many international types of cakes that are popular in Indonesia, started from sweet to salty taste. Although those are not original cakes from Indonesia, but Indonesian people accepted and like those cakes. Such as muffins, cupcake, donuts, pie, cheesecake, and bread. The cakes are not from Indonesia, but the outsider who brought and introduced them in Indonesia can influence Indonesian people like those cakes.

One of the international cakes that is very popular in Indonesia is donut. Donut is in great demand in Indonesia. Donut is snack from Netherland. Donut has a characteristic of the shape. That is with the existence of a hole in the middle of the cake so that it looks like the O letter .

Initially, the donut is a bread that is fried in oil and cooked which is uneven because of its shape. But, after there is an innovation, the donut has a hole in the middle as a solution to cook evenly. Donuts are usually filled with fruit in it and some are given topping on it. The top of donut is usually covered by chocolate, beans, icing sugar, etc.

Based on (Maharani, 2018), the writer found that donuts are not only made from flour, but there are donuts that can be mixed with fruit, such as strawberry and blueberry, strawberry is difficult to find and the price is expensive in Indonesia. There are also donuts mixed with tubers such as pumpkin and purple sweet potato, but not everyone likes tubers.

By considering the combination used for donuts, the writer is interested in combining bread and fruit in Indonesia. In this case the writer wants to use red dragon fruit as an additional ingredient for making donuts.

Dragon fruit is a fruit that grows in tropical regions like in Indonesia. In Palembang, dragon fruit is also easy to be found. There are 4 types of dragon fruits namely white, red, yellow and black, but the popular dragon fruits sold are white and red. Dragon fruit has many nutrients such as vitamin C, carbohydrates, proteins, water, fat, calcium, fiber and phosphorus. Dragon fruit also contains beta carotene which functions as an antioxidant that is good for the body. In addition to containing many nutrients, dragon fruit can also be a natural dye, namely red. So, when mixed with donut, the color of the donut will be more attractive and healthier.

Booklet is a small thin book that has a paper cover and that give information about something. Booklets come in many shapes and sizes but are generally small than books at approximately 4 to 48 pages, with soft covers and simple. There are types of booklets, they can be used as small story books, instructional manuals, recipe books, and are often used as brochures, catalogs and CD booklet (Bear, 2019)

As an English Department student who focuses on the Hospitality Industry, the writer would like to make a new variant of donuts. The writer chose red dragon fruit as ingredient to make new variant of donut and put the recipe in booklet. Therefore, the title of this final report is **A Recipe Booklet of Red Dragon Fruit Donut.**

## **1.2 Problem Formulation**

The problem to be discussed is how is to make a recipe booklet of new variants of donuts?

## **1.3 Purpose**

The purpose of this research is to new variants of donuts and put the recipe into booklet.

#### **1.4 Benefits**

This report is expected to be useful for various parties, including researcher, English student and pastry cooks

- a. For researcher, this final report gives knowledge in term of producing new variant of donut
- b. For English department students, this final report gives knowledge about the way to make new variant of donut
- c. For pastry cooks, this final report gives knowledge about new variant of donut