

CHAPTER V

CONCLUSION AND SUGGESTION

5.1 Conclusion

From the explanation in the previous chapters the researcher concludes that there are 3 steps in making Red Velvet Cake using Red Dragon Fruit. The following are steps of making Red Velvet Cake using Red Dragon Fruit using methodology of Research and Development by Sukmadinata (2005). The steps are preliminary study, model development and final product testing

Based on limited testing and wider testing of Red Velvet Cake using Red Dragon Fruit from the expert and the respondents, the researcher found the appropriate composition of Red Velvet Cake using Red Dragon Fruit. The appropriate composition were, 150 gram of red dragon fruit jam, 115 gram of butter, 325 gram cake flour, 350 gram of granulated sugar, 2 eggs, 1 tablespoon of cocoa powder, 240 ml buttermilk, 1 tablespoon vinegar/lemon juice, 1 teaspoon vanilla, 1 teaspoon of baking soda, and 1 teaspoon salt.

Based on the suggestions and comments given by the experts about Red Velvet Cake with Red Dragon Fruit, the writer concludes that Red Dragon Fruit can be used as the substitute of red coloring food. The taste, the texture, the color and the appearance of Red Velvet Cake using Red Dragon Fruit was very good based on the opinions of respondents. It is proved by the 98% percentage of taste, 88% percentage of texture, 91% percentage of color and 83% percentage of appearance of Red Velvet Cake using Red Dragon Fruit based on percentage result from 30 respondent. From the explanation above, the writer concludes that making Red Velvet Cake using Red Dragon Fruit can be accepted by the consumer.

5.2 Suggestions

Since the research was considered successful, it was advisable that the future researcher follow up the study by conducting research in making red velvet

cake using red dragon fruit with different flavors and topping. It is hoped that the product of Red Velvet Cake using Red Dragon Fruit will be made more attractive by adding various flavors to the toppings and also further promotion is required to make this cake more widely recognized by the public.