

## CHAPTER V

### CONCLUSION AND SUGGESTION

#### 5.1 Conclusion

After doing the discussions the writer concluded that based on the 4 recipes that the writer has made by adding coffee to the mixture of *kue lumpang* will make the taste of *kue lumpang* bitter and have an unpleasant aroma. Therefore in this research the writer divides the dough into three parts by following the edvice of the experts. First is dough A which is a mixture of brown sugar, water and pandan leaves, second is dough B which is a mixture of tapioca flour, wheat flour, and salt, then the third is the fla dough which consists of matte coffee creamer, robusta coffe powder, sweetened condensed milk, sugar, vanilla and water. This research produces the recipe of *Kue Lumpang* coffee that has a unique flavor and it was found that *kue lumpang* coffee was well received by the community.

#### 5.2 Suggestion

Based on the final report, the writer has some suggestions. First, for the reader, the writer suggests that this final report can be developed by the reader with information about *kue lumpang* coffee recipe that have been made by the writer by following the advice of the experts. Second, for the next researcher who want to make innovation of *kue lumpang* using coffee, The writer suggests that further researchers should find the right ratio between the ratio of coffee used and other ingredients of *kue lumpang* in order to find the right taste, aroma, and texture of *kue lumpang* itself.