

ABSTRACT

This research discusses the utilization of pineapples honey as a substitute for sugar in cheesecake products. This research is motivated by the increasing existence of honey pineapple with various benefits and is an alternative for diabetics and healthy lifestyle users to continue to consume dessert cheesecake without worrying about the sugar content in the cheesecake, as well as the many benefits contained in honey pineapple for health. The purpose of this study was to find a honey pineapple recipe formulation as a sugar substitution in making healthy cheesecake by making the process of creaming method, and testing the consumer's acceptance of this healthy cheesecake product. This research was conducted using the experimental method and consumer acceptance test carried out by means of organoleptic testing to 30 consumers by distributing questionnaires. The results of the research show that the recipe formulation is suitable for honey pineapple as a sugar substitute in making healthy cheesecake, namely 500 gr cream cheese, 94 gr honey pineapple flour, 31 gr sugar, 120 gr eggs, 10 gr maize flour, 250 gr whipped cream. For the consumer acceptance test with a scale value of 3-5 that is quite like to very like by obtaining an average percentage of 66.0%. So honey pineapple as a sugar substitute in making healthy cheesecake can be accepted and consumed by consumers.

Keywords: dessert, cheesecake, honey pineapple