

ABSTRACT

This study discusses the use of cassava leaves as a basic ingredient in making bugis cakes. In general, cassava leaves are still produced as a side dish for rice. Cassava plants in Indonesia are very easy to get, by making cassava leaves into the basic ingredients of making bugis cassava leaves, the economic value will increase and make processed innovations from cassava leaves. Bugis cake is a traditional food in every area and its name is different, Bugis cake is usually made from black sticky rice flour which is relatively expensive and difficult to get, the results of this research are to find a recipe of bugis cake made from cassava leaves, consumer acceptance and comparison of economic values. recipe formulations that can be received by the panelists are 400gram fine cassava leaves, 100gram tapioca flour, 100gram white sugar, 500gram grated coconut, and 1 sheet of pandanus leaves, for the consumer's acceptance it was declared successful because based on color, aroma, texture, taste, and appearance average physical with a percentage above 50%. The economic value of cassava cake made from cassava leaves is much cheaper compared to black rice cake made from bugis with a price difference of Rp.8,000 / 20pcs.

Keywords: innovation, cassavaleaves, traditionalcake, bugiscake