

ABSTRACT

Sweet potatoes are one of the high produced tubers in Indonesia, with its high productivity rate, there is a significant decrease in the use of sweet potatoes each year in Indonesia. Sweet potatoes are usually consumed by steaming, frying, or processing them into snacks or dessert. Cream cake is one of the well-known types of dessert popular of all ages, it is a type of cake usually consist of creamy filling made with cream cheese. This research was aimed to determine whether sweet potato can be processed into a cream as a substitute for cream cheese in the making of cream cake. This research will use an organoleptic test which consist of hedonic test to determine the level of liking from three different types of panelist and an anova test will be used to determine if there is a significant difference of liking towards the indicators given for the sweet potato cream cake.. The tests that are done by the researcher have showed a positive result that sweet potato can be processed as a cream and can acts as a substitute for cream cheese in the making of cream cake. This research comes with a suggestion to deepen the research regarding the nutritional facts and contents for the sweet potato cream and other benefits that can be gained from consuming the sweet potato cream.

Keywords: Sweet Potato; Cream Cheese; Substitution; Cream cake