

## ABSTRACT

Ipomoea Batatas or commonly called sweet potato is a kind of tuber that is very familiar to our ears. In addition to its delicious taste and a little sweetness, sweet potatoes are also affordable and easy to find in Indonesia. This is because Indonesia is one of the producers of sweet potatoes. Although the price is affordable and easy to find, the use of sweet potatoes every year is decreasing. Even though sweet potatoes offer quite a lot of health benefits such as lowering cholesterol levels, helping to prevent the risk of cardiovascular disease, obesity, and diabetes mellitus. Sweet potatoes are usually consumed by steaming, frying, or processing them into snacks or desserts. During its development, sweet potatoes can also be created as a substitute for other foods such as cream cake. Cream cake is a type of dessert originated in ancient Greece. Made from cream cheese and sugar as main ingredients. These two ingredients make cream cake taste delicious and are popular with people of all ages. However, cream cheese and sugar do not provide nutrients and good uses for the body, where cream cheese can increase cholesterol levels, and sugar can trigger diabetes. In line with the problems found, the team aims to teach how sweet potatoes can be used as a substitute for making desserts in the form of cream cake aimed at high school/vocational high school students. It is hoped that high school / vocational high school students will understand more about the use of sweet potatoes and their processing.

**Keywords:** sweet potato, substitute, cream cheese, high school / vocational high school