

**CULINARY INNOVATION AND NEW PRODUCT
DEVELOPMENT**
*UTILIZATION OF SOYBEEAN AS CUPCAKES TOPPED WITH
KETO WHIPPED CREAM*



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2023

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Surabaya, May 10th 2023



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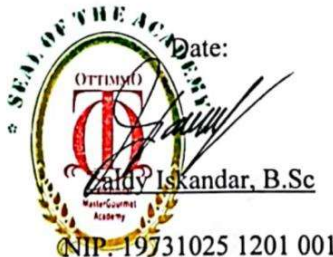
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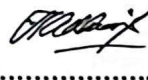
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PREFACE

First of all, I wanted to thank almighty Jesus Christ for his full blessings upon helping me to accomplish my Culinary Innovation and New Product Development Report with the topic “Utilization Of Soybean As Cupcakes Topped With Keto Whipped Cream”. This Culinary Innovation and New Product Development Report is submitted to fulfil the requirement for a diploma degree of Study Program of Culinary Arts, Ottimmo International Master Gourmet Academy.

I am open to any suggestions and critics upon this report in order to make better work in the future. Hopefully, this report could make difference in the upcoming generation and benefit for both readers and development in culinary art field

Surabaya, May 10th 2023

A handwritten signature in black ink, appearing to read 'Clark Kent Chenarchgo', written in a cursive style.

Clark Kent Chenarchgo

ABSTRACT

Cupcakes was invented by Amelia Simmons back in 1796. United States of America. Cupcakes is a small cake on a cup, made from the combination of flour, butter and egg. It is usually found on the big event such as wedding party, birthday party or even a unformal occasions. Although cupcakes are very delicate and delicious, little do we know cupcakes actually content high in gluten and sugar. This made some people with certain diseases can't actually consumed cupcakes anymore. Soybean flour are selected since they have the similar use, nutrients, appearance to replace the making of a healthier cupcake. Soybean flour can be used in cupcakes really well although it will not retain the shaped as good as using normal flour, since it doesn't have the same level of gluten than the normal flour has. Soybean cupcakes could really helped those who suffered certain diseases, so that they can fulfil their level of appetite towards cakes. Soybean beans were mostly grown in Brazil, but here in Indonesia we actually have a plenty of it. Therefore, Soybean cupcakes is made to help those in needs. So it can decrease the chance to suffer diseases such as diabetes, coeliac.

Keywords: *Cupcake, Baking.*

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