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APPENDIX

1. Approved recipe

Recipe Name : SOYBEAN CUPCAKES
TITLE OF C&D : UTILIZATION OF SOYBEAN AS CUPCAKES TOPPED WITH KETO WHIPPED CREAM

Yield : 1-5 portion
Main Ingredients : 275 gr Soybean Flour

Ingredients :

- 275gr soybean flour
- 50gr mocaf flour
- 3 tsp baking powder
- 2 tsp salt and stevia
- 240ml milk
- 230gr heavy whipped cream (keto whipped cream)
- 1-2 tsp of stevia (keto whipped cream)
- 1 tsp vanilla extract (keto whipped cream)

- 120ml vegetable oil
- 1 tbsp vanilla extract
- 2 large eggs
- 240 ml water

Cooking Method :

1. Preheat oven to 350°F (180°C) and prepare a cupcake pan with liners.
2. Add the soya flour, sugar, baking powder and salt to a large mixer bowl and combine. Set aside.
3. Add the milk, vegetable oil, vanilla extract and eggs to a medium sized bowl and combine.
4. Add the wet ingredients to the dry ingredients and beat until well combined.
5. Slowly add the water to the batter and mix on low speed until well combined. Scrape down the sides of the bowl as needed to make sure everything is well combined. Please note that the batter will be very thin.
6. Fill the cupcake liners about half way and bake for 15-17 minutes, or until a toothpick comes out with a few moist crumbs.
7. Remove the cupcakes from oven and allow to cool for 2 minutes, then remove to a cooling rack to finish cooling.

Preparing soybean:




1. Soak soybeans for 12 hours.
 2. Rinse water about 2 times.
 3. Peel the skin off.
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4. Dry under the sun until it gets dried.
5. Grind the soybean using a blender.
6. Roast the soybean flour using pan to remove the moisture.

RECIPE BACKGROUND (50 – 100 WORDS)

Cupcakes has been part of us since we were born, little do we know that actually 1 pieces of cupcakes contain a quite a big amount of sugar and carbs. I was wondering how we can still eat that delicious cupcakes but still contain the nutrients that we need such as protein, fat and fair amount of carbohydrates. By making this recipes I hope that it could help people that suffer the most could still taste/eat cupcakes that I've been made. I think that changing wheat flour into soybean flour is a game changing since soybean has a lot of protein content and less glycemic index than wheat flour.

Student Name : Clark Kent Chenarchgo
NIM : 217430010004

1 st Advisor	2 nd Advisor	3 rd Advisor
 Name: Yohanna P. Date: 23/3/23	 Name: Heni Adhianata Date: 27/3/2023	 Name: Arya Putra Date: 27/3/2023

2. Approved sensory



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CULINARY ARTS · GASTRONOMY · BAKING & PASTRY ARTS

**CULINARY INNOVATION AND NEW
PRODUCT DEVELOPMENT
SENSORY TEST**

DATE : 10 April 2023
NAME : Clark Kent Chenarchgo
NIM : 2174130010004
PRODUCT : Soybean cupcake
ADVISOR : Yohanna Prasetio, S.Sn, A.Md. Par

PANELIST	SIGHT	SMELL	TEXTURE	TASTE	TOTAL
Panelist 1	√	√	X	X	X
Panelist 2	√	√	X	√	√
Panelist 3	√	√	√	√	√
Panelist 4	√	√	√	√	√
Panelist 5	√	√	X	√	√
Panelist 6	√	√	√	√	√
Panelist 7	√	√	√	√	√
Panelist 8	√	√	√	√	√
Panelist 9	√	√	X	√	√
Panelist 10	√	√	X	√	√

NOTES :

- Too dry
- Enak



3. Consultation form



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CONSULTATION FORM
 CULINARY INNOVATION AND
 NEW PRODUCT DEVELOPMENT

No	Date	Topic Consultation	Name/ Signature
1	27/5 '23	Production piece	 Heni A.
2		Soybean CONSUL	 Yohana
3		Soybean CONSUL	 Arga P.
4	4/5 '23	Proposal	 Heni A.
5	5/5 '23	Proposal	 Heni A.
6	5/5 '23	Proposal	 Heni A.

Name : Clark Kent C
 Student Number : 2174130010004
 Advisor : Yohana Prastio

No	Date	Topic Consultation	Name/ Signature
7	5/5 '23	Proposal	 Heni A.
8	6/5 '23	Proposal	 Heni A.
9	6/5 '23	Proposal	 Heni A.
10	7/5 '23	Proposal	 Heni A.

4. Systematic Process Documentation













