

## ABSTRACT

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*Donuts are a popular food in the world, the origin of which is still debated because every country and culture has their own type of donut. This study discusses the use of mocaf as a substitute for wheat flour in making cassava donuts. Donuts are usually processed using wheat flour high in protein. However, to make wheat flour, Indonesia still imports wheat from abroad, while the total consumption of wheat flour is very high per year. Cassava is a type of tuber that can be used as flour. The yield of cassava in Indonesia is very abundant, so it has the potential to meet the needs of Indonesian flour consumption. Cassava also has good nutritional content. In this study, the flour used as a substitute was mocaf (modified cassava flour) made from fermented cassava. Mocaf has characteristics similar to wheat flour and has better performance than flour from other cassava ingredients. In this research, cassava is also used as a filling in donut products. Cassava has a high fiber content which is very good for digestive health. The research method used is an experimental method and tests consumer acceptance through organoleptic tests to 30 consumers by distributing questionnaires. The results of this study were to determine the formulation of the cassava donut recipe for mocaf substitution. In addition, to determine the extent to which consumer acceptance of cassava donuts substituted for mocaf through the consumer acceptance test, the results can be concluded that the cassava donuts substituted for mocaf can be accepted by consumers with a percentage of 84% consumers choosing like based on taste, 82% attractive based on color, 78.70% fragrant based on aroma, 87.30% soft based on texture and 80% of consumers prefer based on Physical.*

*Keywords: Cassava, Wheat Flour Substitution Mocaf, Donuts*