

ABSTRACT

This research is motivated by the presence of alloxan substance found in wheat flour which is one of the main ingredients of kastengel cake. These substances cause diabetes due to consuming too much wheat flour. This study discusses the innovation of Moringa leaves as an additive to Kastengel products. Moringa leaf (*Moringa oleifera*) is a plant that is rich in its properties, one of which can treat diabetes. The nutritional content contained in Moringa leaves is relatively high so that it can be used for various types of processed foods. One of the uses of Moringa leaves is used as a substitute in making Kastengel. Kastengel is a pastry that is often found in Indonesia. Kastengel is made from a mixture of wheat flour, eggs, margarine, cheese and other ingredients.

This research used experimental method, organoleptic test and completely randomized design method with 3 cycles of substitution of Moringa leaf flour 10%, 20%, and 30%. The results of this study will be tested on 30 people to determine consumer acceptance. The results of this study can find the Kastengel recipe with Moringa leaf substitution, and determine the size of consumer acceptance based on taste, aroma, color, physical appearance and texture.

Key words: Kastengel, Moringa Leaf, Innovation