

ABSTRACT

The use of sorghum (*Sorghum bicolor*) as a daily food ingredient in our region is still relatively limited. However, this plant offers many advantages, such as high fiber content, gluten-free, and resilience in areas with limited water. This study aimed to create a version of borondong enten—a traditional Sundanese snack—by replacing glutinous rice with sorghum and brown sugar with dates, a natural sweetener that is better for health. The method used in this study was to try various recipes and conduct taste tests on 25 people, including academics, people working in the food industry, and the general public. The results showed that the best recipe used 70% sorghum and 30% glutinous rice. This combination produced the perfect texture, not too hard but still soft, and the natural sweetness of dates was a favorite among many. The taste tests revealed that most respondents liked the taste, color, aroma, texture, and appearance of this product. This product is considered to have great potential as a healthy snack made from local, environmentally friendly ingredients and can be sold at a higher price than similar products on the market. In addition, this product can also help increase the use of sorghum as a substitute for other food ingredients, strengthen food security in the region, and make people more aware of the importance of eating healthy foods from local natural ingredients.

Keywords: Sorghum, Borondong Enten, Dates, Food Innovation, Local Food