

ABSTRACT

Arrowroot flour (Garut) is a type of flour made from the arrowroot tuber (Maranta arundinacea). It has a low glycemic index and contains complex carbohydrates. In addition, arrowroot flour offers the advantage of being gluten-free and easily digestible. Butterfly pea flower is a plant with an attractive appeal due to its striking blue color and antioxidant compounds. Kue dadar gulung is a traditional Indonesian cake found in various regions across the country. The main ingredients of kue dadar gulung are wheat flour and a filling made from grated coconut mixed with palm sugar. This study aims to determine the formulation and recipe for traditional kue dadar gulung using arrowroot flour as an alternative to wheat flour and butterfly pea flower as a natural coloring agent, as well as to analyze its characteristics, including taste, aroma, appearance, and texture. The research method used was a quantitative approach combined with recipe development, distributing a Google Form questionnaire to 25 panelists. The results showed that the innovative kue dadar gulung product made with arrowroot flour and butterfly pea flower was well accepted by the public. The results showed that the innovative kue dadar gulung product with a composition of 50% arrowroot flour and 50% low-protein wheat flour produced a softer and chewier skin. Based on the organoleptic test results, overall, the innovative kue dadar gulung made from arrowroot flour and butterfly pea received positive evaluations from the panelists, with the highest score in the color aspect (48% rated “very attractive”), followed by texture (44% rated “very soft”), and most ratings for taste and aroma (36%). It can thus be concluded that this innovative product has an appealing visual and sensory quality and is well-accepted by consumers.

Keywords: Innovation, dadar gulung cake, arrowroot flour, arrowroot flour, traditional food