

**STUDI PEMBUATAN KUE LIDAH KUCING
DENGAN CAMPURAN TEPUNG TERIGU,
TEPUNG PISANG KEPOK (*Musa Acuminata* ×
balbisia) DAN TEPUNG KACANG PAGAR
(*Phaseolus lunatus L.*)**



**FAKULTAS TEKNOLOGI PERTANIAN
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ABSTRAK

Penelitian ini bertujuan untuk mengetahui pengaruh perbandingan tepung terigu, tepung pisang kepok (*Musa Acuminata* × *balbisiana*), dan tepung kacang pagar (*Phaseolus lunatus L.*) terhadap sifat kimia, fisik, dan organoleptik kue lidah kucing. Rancangan penelitian yang digunakan adalah rancangan acak lengkap (RAL) dengan 5 perlakuan dan 3 ulangan. Data penelitian dianalisis secara statistik menggunakan Analisis of Variance (ANOVA) dan dilanjutkan dengan analisis Duncan's New Multiple Range Test (DMRT) pada taraf 5%. Hasil menunjukkan bahwa perbandingan tepung berbeda nyata terhadap kadar air, abu, protein, lemak, karbohidrat, serat kasar, kekerasan, dan organoleptik warna, namun berbeda tidak nyata terhadap organoleptik aroma, rasa, dan tekstur. Perlakuan terbaik diperoleh pada formulasi E (50% TT:20% TPK:30% TKP) dengan kadar air 3,62%, abu 2,05%, protein 9,49%, lemak 22,95%, karbohidrat 61,88%, serat kasar 2,10%, kekerasan 137,20 N/cm², dan angka lempeng total $8,0 \times 10^3$. Nilai organoleptik rata-rata meliputi warna 3,84, aroma 3,88, rasa 4,16, dan tekstur 4,20.

Kata Kunci: Kue Lidah Kucing, Tepung Kacang Pagar, Tepung Pisang Kepok.

A Study on the Development of Lidah Kucing Cookies Formulated with a Composite of Wheat Flour, Kepok Banana Flour (*Musa acuminata* × *balbisiana*), and Lima Bean Flour (*Phaseolus lunatus* L.)”

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ABSTRACT

This study aims to determine the effect of the proportion of wheat flour, kepok banana flour (*Musa acuminata* × *balbisiana*), and lima bean flour (*Phaseolus lunatus* L.) on the chemical, physical, and organoleptic characteristics of lidah kucing cookies. The research design used was a Completely Randomized Design (CRD) with 5 treatments and 3 replications. The research data were analyzed statistically using Analysis of Variance (ANOVA) and continued with Duncan's New Multiple Range Test (DMRT) at a 5% significance level. The results showed that the flour proportion had a significant effect on moisture, ash, protein, fat, carbohydrate content, crude fiber, hardness, and color, but had no significant effect on the organoleptic attributes of aroma, taste, and texture. The best treatment was obtained in formulation E (50% wheat flour: 20% kepok banana flour: 30% lima bean flour) with a moisture content of 3,62%, ash 2,05%, protein 9,49%, fat 22,95%, carbohydrate 61,88%, crude fiber 2,10%, hardness 137,20 N/cm², and total plate count of 8,0 x 10³. The average organoleptic values of color 3,84, aroma 3,88, taste 4,16, and texture 4,20.

Keywords: Lidah Kucing Cookies, Kepok Banana Flour, Lima Bean Flour.