

A
Project Report
On
“Semolina Jaggery cup cake ”

Submitted to
ARTS, COMMERCE AND SCIENCE COLLEGE, SONAI, AHMEDNAGAR

In partial fulfillment of the requirements for the degree of

Bachelor of Vocational

in
FOOD PROCESSING (DAIRY TECHNOLOGY)

By

THORAT HIMMATRAO ONKAR

&

VIRKAR HRITIK BALASAHEB

Dr. R.R Dandawate

Guide

Ms. Patole M.A

Co-Guide



DEPARTMENT OF B.VOC FOOD PROCESSING

MULA EDUCATION SOCIETY'S

ARTS, COMMERCE AND SCIENCE COLLEGE, SONAI, AHMEDNAGAR

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CERTIFICATE

Certified that **THORAT HIMMATRAO ONKAR**
AND VIRKAR HRITIK BALASAHEB has carried out the project work entitled "*Samolina Jaggery cup cake*" for the award of the degree of Bachelor of Vocational (Food Processing) from Mula Education Society's Arts, Commerce and Science College, Sonai, Ahmednagar under my supervision. The project embodies results of original work, and studies are carried out by the student himself and the contents of the project work do not form the basis for the award of any other degree to the candidate or to anybody else from this or any other University/Institution.



Dr. R.R Dandawate

Nodal Officer

Department of B.Voc

Arts, Commerce and Science College, Sonai

Ahmednagar

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THORAT HIMMATRAO ONKAR

VIRKAR HRITIK BALASAHEB

Thorat

Hritik

1. INTRODUCTION

. The earliest extant description of what is now often called a cupcake was in 1796, when a recipe for "a light cake to bake in small cups" was written in [American Cookery](#) by [Amelia Simmons](#).^{[1][2]} The earliest extant documentation of the term *cupcake* itself was in "Seventy-five Receipts for Pastry, Cakes, and Sweetmeats" in 1828 in [Eliza Leslie's Receipts](#) cookbook.^{[3][4]}

In the early 19th century, there were two different uses for the term *cup cake* or *cupcake*. In previous centuries, before [muffin tins](#) were widely available, the cakes were often baked in individual pottery cups, [ramekins](#), or molds and took their name from the cups they were baked in. This is the use of the name that has remained, and the name of "cupcake" is now given to any small, round cake that is about the size of a [teacup](#). While English fairy cakes vary in size more than American cupcake, they are traditionally smaller and are rarely topped with elaborate frosting.

The other kind of "cup cake" referred to a cake whose ingredients were measured by volume, using a standard-sized cup, instead of being weighed. Recipes whose ingredients were measured using a standard-sized cup could also be baked in cups; however, they were more commonly baked in tins as layers or loaves. In later years, when the use of volume measurements was firmly established in home kitchens, these recipes became known as *1234 cakes* or *quarter cakes*, so called because they are made up of four ingredients: one cup of butter, two cups of sugar, three cups of flour, and four eggs.^{[5][6]} They are plain yellow cakes, somewhat less rich and less expensive than [pound cake](#), due to using about half as much butter and eggs compared to pound cake.

3. MATERIALS AND METHODS

- **3.1 Ingredients-** Fine Suji - 1/4 cup+ 2 tbsp
 - Powdered Palm Sugar/Cane Sugar - 1/4 cup + 2 tbsp
 - Curd/Yogurt - 1/4 cup
 - Milk - 1/4 cup + 2tbsp
 - Baking Soda - 1/4 tsp
 - Baking Powder - 1/4 tsp
 - Broken nuts/nuts powder- 1/4 cup
 - Vanilla essence - 1/2 tsp
 - Olive oil/sunflower oil - 2 tbsp

3.2 Equipment's used

- **Weighing balance:** Electronic weighing balance is used for weighing raw materials.
- **Electronic blending machine (planetary mixer):** It is used for mixing and blending of ingredients like fat , sugar, refined wheat flour, essence, etc.
- **Baking oven:** Baking of cookies is done at 150°C for 15 minutes.

3.3 Methodology for preparation of *Samolina Jaggery cup cake*

1. Preheat the oven to 180 degrees for 10 minutes. In a mixing bowl, add suji. Then add powdered palm sugar/cane sugar.
2. Now add curd/yogurt followed by milk.
3. Then add oil. Stir it well with a hand whisk until the oil is mixed evenly. Set this mixture aside for 20 minutes.
4. After 20 minutes, add vanilla essence.
5. Now add baking soda and baking powder.
6. Mix everything well for 10-15 seconds. The final mixture should be in pouring consistency. Adjust with 1-2 tbsp of milk if the batter is too thick. Add in crushed nuts at this stage. Give a quick stir.
7. Line up the muffin tray with muffin liners. Pour the prepared batter into muffin liners and top it with broken walnuts. Bake in the preheated oven for 20- 25 minutes (baking time depends on the size of the muffin tray and oven) at 180° Celsius till a toothpick inserted in the center comes out clean. Allow cooling in the plate for 5 minutes once done.
8. The tasty suji muffins are ready to serve!

3.4 Chemical Analysis

1. **Moisture Content-** Moisture content of the eggplant flesh powder was determined using the hot air oven method (AOAC, 2000).
2. **Protein Content-** Crude protein was estimated using the micro Kjeldahl method (Pelican Equipments)
3. **Fat Content-** Fat content was estimated using soxhoplus (Pelican equipment's).
4. **Crude Fiber Content-** Crude fibre was estimated using fibroplus (Pelican Equipments)
5. **Ash Content-** The ash fraction contains all the mineral elements but it allows to nitrogen-free-extract (by difference) from dry matter
6. **Carbohydrate Content-** Carbohydrates are calculated on the basis of determination of the remaining four parameters.
7. **Iron Content-** Iron was introduced during the mixing of the cookie batter. Spectrophotometric measurement of the Iron Content of cookies was introduced in accordance with the AOAC protocol.

4. RESULT AND DISCUSSION.

4.1 Analysis

4.1.1 Proximate analysis of raw material for *Samolina Jaggery cup cake*

Chemical properties were analysed to check the quality of raw materials. The nutritional composition of Oats and Aserio seeds are mentioned below in **table no. 4.2**

As Rolled Oats and Aserio seeds are added for fortification in the product, it is analysed using various instruments to get idea about nutritional contents such as Moisture content, protein content, fat content, fibre content, potassium, magnesium. The major nutrient found in Oats is Fiber and Protein. The major nutrient found in aserio seeds is **Iron** which is **4 mg**, **Calcium** which is **81 mg** and **vitamin C** is **69 mg**.

Table 4.1: Proximate analysis of raw materials

Sr. No.	Parameters Sample	Moisture (%)	Ash (%)	Fat (%)	Fiber (%)	Protein (%)	Carbohydrate (%)
1	Rolled Oats	5.5	5.4	2	17	9.5	60.6
2	Aserio Seeds	6.7	2.5	5	36	20	29.8

5. CONCLUSION

- 1) The organoleptic

Table No. 4.2 -Chemical Analysis

 C₁ and C₂, C₄ samples.
- 2) Oats and Aserio seeds were analysed and were found to increase the fibre, Iron and Protein content of the formulated product.

5.1 Future Scope

Refined Wheat flour affects the health and so it can be replaced by wheat flour or enriched wheat flour to increase the nutritive value of the product.

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