

## Studies on incorporation of barley and finger millet flour in the preparation of cake

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The present investigation was undertaken to develop nutritious and fibre rich cake by substituting a part of wheat flour (maida) with barley and finger millet flours. Sponge cake was prepared from maida alone and by replacing maida with varying levels (5 to 20%) of barley and finger millet (FM) flours. Cake prepared from maida recorded the highest overall acceptability score but it did not differ significantly with those of cake samples prepared by incorporation of barley and FM flours upto 10%. Hence, replacement of maida with 10% barley and 10% FM flours was selected for further studies so as to optimize the other ingredients in making cake. Cake samples were prepared from maida (80g), barley and FM flours (10g each) with varying levels of fat (50, 45, 40g), sugar (100, 95, 90g) and baking powder (3, 3.5, 4g). Organoleptic evaluation of samples showed that optimum level of fat, sugar and baking powder were 45, 95, 3.5g, respectively. Cake prepared from maida (80g), barley and FM flours (10g each), fat (45g), sugar (95g) and baking powder (3.5g) contained protein, crude fat, total ash, carbohydrate, calcium and iron 9.81, 17.23, 2.97, 54.97, 66.81 mg/100g and 2.81 mg/100g, respectively.

**Key Words :** Cake, Barley flour, Finger millet flour, Calcium

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