

# Quality Evaluation of Pearl Millet Incorporated Cupcakes

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**Abstract**—The present study was undertaken with the objectives of evolving cupcakes containing bajra to find out their acceptability, nutritive value, proximate composition and mineral content of standard and most acceptable bajra cupcakes. For the same purpose bajra was processed and evaluated for nutrient composition. Cupcakes were prepared by using refined flour, bajra flour, egg, sugar, ghee by substituting refined flour with bajra flour. The different samples prepared were Type A, Type B, Type C, Type D and Type E in the ratios of (Refined flour:Bajra flour) 100, 75:25, 50:50, 25:75, 100 respectively. The developed cupcakes were sensory evaluated using nine point hedonic scale. Highest energy, protein, carbohydrate, fibre, calcium and iron were observed in Type E i.e. (1183 Kcal), (24.9 g), (121.9 g), (1.2 g) (108 mg) and (10.1 mg) respectively. Fat content was observed in Type B (68.3 g). Cupcakes prepared with 25 per cent of bajra flour (Type B) were most acceptable and analysed for proximate content and mineral content along with standard cupcakes (Type A). Result shows that cupcakes prepared with bajra flour (Type B) were found to be high in protein ( $21.4 \pm 0.1$  g), fat ( $32.4 \pm 0.4$  g), fibre ( $1.2 \pm 0.3$  g), calcium ( $52 \pm 0.7$  mg) and iron ( $5.8 \pm 0.2$  mg) than standard cupcakes (Type A). Addition of bajra flour increased nutrient density of cupcakes. Thus replacement of traditional food like refined flour with bajra for preparing cupcakes is feasible and beneficial too and also were very well accepted. Bajra is low cost cereal, so it is economical. It can be used as a healthy alternative to other grain to make our diet more wholesome and nutritious.

**Keywords:** Hedonic scale, Pearl millet, Nutritive value.