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## Sensory evaluation of American yam bean in wheat; cassava composite flour for suitability in confectioneries

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Nutritional ready to-eat snacks are not readily available because of the rural populace. Composite flours of high quality cassava flour (HQCF): American yam bean flour (AYBF) in the ratio of 90:10 respectively. Wheat: American yam bean flour (90:10 respectively) was prepared and was used to produce chin-chin and cake. At 10% inclusion of American yam bean flour to wheat flour and high quality cassava flour gave acceptable results for the production of cake and chin-chin. The inclusion of American yam bean flour in confectioneries could make a significant contribution to the improvement of the nutritional quality of ready-to-eat snacks and hence popularize the use of this leguminous root crop in Nigeria.

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