**Sponge cake enriched with cricket powder and mesquite flour as a protein source**

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The high nutritional value of edible insects attracted the attention of researchers and the food industry for their potential use in foods with enhanced nutritional characteristics. In this study cricket (*Acheta domesticus*) powder and mesquite flour was added to wheat flour and sugar to obtain sponge cake with enhanced nutritional value. The present study assessed the nutritional profile, sensory, and color quality of cake enriched with cricket powder and mesquite flour to determine their nutritional relevance and suitability for improving population nutritional health. The incorporation of cricket powder and mesquite flour in the cake resulted in high protein, iron, phosphorus, and low carbohydrate content, and darker color of bakery products. Besides the increased nutrients content of cake enriched with 20% cricket powder, consumer acceptability and physical quality were comparable to control products. The results clearly showed the applicability of sponge cakes enriched with 20% cricket powder and mesquite flour for improving population nutritional health and well-being.

***Keywords****: sponge cake, mesquite, cricket powder, protein, color.*