

ABSTRACT

This research talks about a kind of sweet purple potato usage in making cookie. This kind of sweet purple potato is potential as a replacement of flour because of its long storability, and also this kind of sweet potato also grows well in Indonesia and also the benefit as a basic ingredient of making cookies. Since most of the basic cookie ingredient is wheat flour, so writer extremely suggest to find another alternative to reduce the dependency of wheat flour usage that basically made of wheat that actually does not grow well in Indonesia. This research also have of formulize cookies that made from this kind of sweet potato and also the acceptances of this kind of cookies. In this research, experimental is used as the main method. So that, this kind of flour that made from this sweet potato type is local ingredient that will be made for making cookies that have this flour as a basic ingredient.

Key words : Sweet Potato, ways of making, Cookies