

ABSTRACT

Bandung is a great city with great culinary delights. Bandung has a variety of modern and traditional foods. Colenak is one of Bandung's legendary traditional food that has not been lost over time. Colenak is an abbreviation of the words "dicocol enak" which was first introduced by Aki Murdi in 1930. The author conducted a research which combining cookie products with Colenak. This innovation of snickerdoodles cookies with colenak filling gives a traditional touch and unique taste to the cookies and is more easily accepted by young people. As far as the author has searched, there has been no research on the innovation of cookies with colenak filling. The purpose of the research is to determine the recipe formulation and consumer acceptance of the product. The author uses research and development methods for 3 variations of cookie recipes. From trials of recipe formulation and distributing questionnaires to random panelists, the best cookie results were recipe 3 (cookies A). The food test at the Unpad Lab showed that cookie A received a score of 6.22, where a scale of 6 means quite like it and a scale of 7 means like it. So it can be concluded that this innovative product of snickerdoodles cookies with colenak filling can be well received by the public.

Keywords: cookies, snickerdoodles, cassava tapai