

**Substitusi Tepung *Mocaf* Dan Ekstrak Kulit Buah Naga Terhadap  
Kualitas Mutu *Cookies* (Substitution of *Mocaf* Flour and Dragon Fruit Peel  
Extract on the *Cookies* Quality)**

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***ABSTRACT***

*Cookies made from wheat flour can be replaced with mocaf flour to reduce flour imports. The purpose of this study was to determine the effect of substitution of mocaf flour and dragon fruit peel extract on the quality of making cookies. The method used in this research is the experimental method with Completely Randomized Design (CRD). Data analysis used SPSS version 25 followed by the Duncan Multiple Range Test (DMRT). The results showed that the more addition of red dragon fruit peel extract did not have a significant effect on the moisture content, fiber content, protein content and cookie fat content. The best treatment results seen from Duncan's notation obtained the best treatment on the sample code P4, namely the formulation of 60% mocaf flour, 40% dragon fruit extract, 40 g margarine, 60 g sugar, 0.5 g vanilla, 0.5 g baking soda, 20 eggs g, salt 1 g, milk powder 13 g with characteristics of water content 8.69%, fiber content 77.43%, protein content 1.13%, fat content 32.32%, sensory properties based on the quality of producing pink cookies, rather rough texture, fragrant aroma, and the sweet taste of dragon fruit. While the sensory properties based on the preference of aroma, texture, color, and taste were liked by the panelists.*

***Keywords: Cookies, Dragon Fruit Extract, Mocaf Flour***