

***EFFECT OF CONCENTRATION OF SORGHUM FLOUR AND KATUK  
LEAF POWDER ON THE PHYSICAL, CHEMICAL AND HEDONIC  
PROPERTIES OF COOKIES***

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***ABSTRACT***

*Cookies are a type of dry cake that are similar in nature to biscuits and are popular in Indonesia. The materials used in its manufacture include margarine, flour, sugar, egg yolks, salt and baking soda. This study aims to determine the effect of the concentration of sorghum flour and katuk leaf flour on the physical, chemical and hedonic properties of cookies and determine the product with the best treatment. This study used a randomized block design with 5 treatments of the addition of katuk leaf flour (0%, 5%, 10%, 15% and 20%) and 3 replications. The data obtained were then analyzed by ANOVA and continued with the DMRT follow-up test. The results showed that the concentration of sorghum flour and katuk leaf flour had a significant effect on the hedonic test and the hedonic quality of color, taste and aroma, also color (L, a, b). However, it did not significantly affect the content of water, carbohydrates, protein, texture and hedonic test and texture hedonic quality. Treatment P1, namely the addition of 5% katuk leaf flour to cookies gave the best results from the hedonic test and hedonic quality and color (L, a, b) for the parameters of water, protein and carbohydrates treatment P3 and P4 to be the best treatment.*

***Keywords: Cookies, Sorghum Flour, Katuk Leaf Flour***

