

**Making *Oatmeal Cookies* from Substituting Green Bean Flour as an
Alternative High-Protein Snack Food for Stunted Toddlers**

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ABSTRACT

Stunting is a condition of chronic malnutrition leading to a failure in a child's physical growth over an extended period, resulting in shorter stature compared to their peers. One of the efforts to address *stunting* is by providing high-protein snacks. This research aims to examine the making of *oatmeal cookies* by substituting green bean flour as an alternative high-protein snack for stunted toddlers. The research design used was a Completely Randomized Design (CRD) with 6 treatments and 4 replications. The formulation determined in this research was the ratio of oat and green bean flour 30% : 70%, 35% : 65%, 40% : 60%, 45% : 55%, 50% : 50%, 55% : 45%. The results showed that *oatmeal cookies* substituted with green bean flour had a significant effect ($P < 0.05$) on protein content between treatments. P5 with a formulation of 50% oat : 50% green bean flour is the best treatment. The results of the acceptability of 45 stunted toddlers aged 1-3 years were only accepted by 21 toddlers (47%). The serving size for *oatmeal cookies* for toddlers aged 1-3 years is 20 grams and has an containing 90 kcal of energy content, 3 grams of protein, 2 grams of fat and 14 grams of carbohydrates.

Key words: Green Bean Flour, High Protein, *Oatmeal Cookies*.