

**Formulasi Cookies Kacang Tanah dengan Substitusi Tepung Daun Kelor
Terhadap Karakteristik Fisik Kimia dan Sensori**

*Formulation of Peanut Cookies with Moringa Leaf Flour Substitution on
Physical, Chemical and Sensory Characteristics*

Dr. Elly Kurniawati, S.TP., M.P.

Miftahul Jannah Safitri

*Study Program of Food Engineering Technology
Majoring of Agriculture Technology*

ABSTRACT

Cookies are baked snacks that are small and crispy, usually made from sweet dough made from wheat flour. Peanut cookies are generally made from low protein and medium protein wheat flour. Another ingredient that is known to be able to replace wheat flour is moringa leaf flour which can increase the nutritional value contained in cookies. The addition of moringa leaves can affect the balance of quality, so it is important to find the right proportion so that the cookies remain delicious and have the right texture. The purpose of this study was to determine the effect of moringa leaf flour substitution on the physical, chemical and sensory characteristics of peanut cookies. The research method is a Completely Randomized Design (CRD) (non-factorial) with one factor. Six treatments consisting of moringa leaf flour substitution are 0%; 2.5%; 5%; 7.5%; 10% and 12.5%. Research results The addition of moringa leaf flour has a significant effect on color (L^ , a^* , and b^*), water content, protein content, iron content and sensory in the hedonic test and hedonic quality. In F1 (2.5% moringa leaf flour) showed results on physical characteristics including L (brightness) 58.20, a (redness) 5.56, b (yellowness) 29.20, chemical characteristics including water content 4.83%, protein content 14.22%, iron content 2.41%.*

Keyword : *Cookies, Moringa Leaf Flour, peanut cookies*