

***Making Cookies Based on Soybean Flour and Coconut Flour as Additional Food for Stunting Toddlers***

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***ABSTRACT***

*The prevalence of stunting in Indonesia in 2022 was 21.6%. This is due to limited provision of complementary foods. One way to treat stunting cases is by providing additional foods containing nutrients. The purpose of this study was to determine the characteristics of high-Fe cookies based on soy flour and coconut flour as PMT for stunted toddlers. The study design used a Completely Randomized Design (CRD) with six treatments and 4 repetitions, consisting of different ratios of soy flour and coconut flour; namely P1 (8:2), P2 (7:3), P3 (6:4), P4 (5:5), P5 (4:6), P6 (3:7). The results showed that cookies based on soy flour and flour had an average iron content of 1,39 – 5,45 mg per 100 grams. The treatment of cookies did not differ significantly in iron content. The best organoleptic characteristics were found in P5 with a ratio of soy flour: coconut flour (4:6), namely a rather strong soybean aroma, golden yellow color, strong savory taste, and crunchy texture. Serving size per serving (15 grams) contains 79 kcal of energy, 3 grams of protein, 5 grams of fat, 6 grams of carbohydrates and 0,76 mg of iron.*

***Keywords:*** *stunting, soy flour, coconut flour, cookies*