

ABSTRACT

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Title : *The Process of Making cookies from Durian Seeds Flour*

Leftovers are parts of food that are usually thrown away and considered garbage. Durian fruit has leftover food in the form of seeds that cannot be consumed directly. However, the factor of progress in the field of food technology, durian seeds can be processed into something useful, for example, durian seed flour. This research aims to see whether the flour from the leftover food from durian fruit can be used in making food in the form of cookies. The research method used was a completely randomized design in order to provide randomized treatment results from various types of experimental units. The results of this experiment indicate that durian seed flour can be used as a substitute for wheat flour, but to some extent durian seed flour can produce a strong sour taste.

Keywords: Cookies, Durian seed, Leftovers, Durian Seed Flour, Research