

ABSTRACT

Cookies made from melon skin are an innovation in making cookies that involves the use of melon skin in the recipe to provide a savory and sweet taste. Melon skin cookies have health benefits, including lowering cholesterol and diabetes. Cookies are made using flour, sugar, and some type of oil or fat. Flour, sugar and fat are replaced with ingredients that are lower in calories and safe for all ages. In this innovation, it uses experimental research techniques to find the right recipe plan. In this innovation, melon skin is made into flour. Next, the researchers used an organoleptic approach which included analysis of taste, color, aroma, texture and appearance. The research results showed that melon peel flour could replace ordinary flour by 30% and was acceptable in terms of organoleptics.

Keywords: Innovation, Melon peel, Cookies