

## CHAPTER II

### INGREDIENTS AND UTENSILS OVERVIEW

#### 2.1 DESCRIPTION OF THE MATERIALS TO BE USED



Picture 1. The Material to be Used

Source : Personal Documentation (2021)

1. Orchid Butter  
To add vanilla aroma to the cookies.
2. Anchor Butter  
To add creamy taste for the cookies.
3. Wisjman Butter  
To add a salty and savory taste to the cookies.
4. Roasted Pumpkin Seed  
The main ingredients for the cookies.

5. Egg  
Create structure and stabilizing the batter.
6. Icing Sugar  
To add sweet flavour and for the final touch of the cookies.
7. RRC Vanila “Polar Bear”  
To add vanilla flavour to the cookies.
8. Cassava Flour  
Special ingredients to make gluten free pumpkin seed cookies.
9. Milk Powder  
To add milky flavour,also help to reduce the smell and the taste from cassava flour.

## 2.2 THE TOOLS USED DURING THE PROCESSING



Picture 2. The Tools Used During The Processing

Source : Personal Documentation (2021)

1. Stainless steel bowl  
To put the ingredients.
2. Silicon spatula  
To mix the batter.
3. Plastic bowl  
Dough container.
4. Mold  
To shape the batter.
5. Mixer  
To whisking or beating the butter and the egg.
6. Blender  
To grind the pumpkin seed.
7. Sieve  
To sift flour and also icing sugar.
8. Digital Scale  
Used to measure the amount of the ingredients.
9. Rolling Pin  
To roll the batter.