

CHAPTER 2

INGREDIENTS AND UTENSILS OVERVIEW

2.1 DESCRIPTION OF THE MATERIAL TO BE USED

1. Apple Skin

Apple Peel Flour is the special ingredients for the product

2. Sodium Bisulfite

To avoid browning.

3. Water

Water to dissolve bisulfite and prevent browning.

4. Apple Peel Flour

Apple Peel Flour is the special ingredients for the product.

5. Oat Flour

Oat flour is the second ingredient as flour.

6. Vegan Butter

Vegan butter to soften the dough.

7. Cold Water

Cold water is to produce a crunchy texture.

8. Brown Sugar

Brown sugar to make the chewy texture.

9. Apple Peel Flour

Apple Peel Flour is the special ingredients for the product.

10. Vegan Butter

Vegan butter to create a fragrant and delicious smells.

11. Non-dairy milk

Non-dairy milk to provide moisture and soft texture.

12. Salt

Salt is the seasoning for the cookies.

13. Vanilla Essence

Vanilla is the seasoning for the cookies.

14. Baking Soda

Baking soda to make the cookie rise.

15. Vegan Chocolate

Vegan chocolate to give a texture for the cookies

16. Nuts

Nuts to give a texture for the cookies.

2.2 THE TOOLS USED DURING THE PROCESSING

1. Dehydrator

Dehydrator used to dry the Apple Skin.

2. Peeler

Peeler used to peel the Apple Skin.

3. Bowl

Bowl used to rinse the Apple Skin and to mix other ingredients.

4. Digital Scale

Digital scale used to measure the amount of the ingredients.

5. Oven

Oven used to bake the products.

6. Blender

Blender used to blend the dry Apple Skin until smooth.

7. Measurement Spoon Set

Measurement spoon used to measuring the ingredients.

8. Measurement Cup

Measurement cup used to measuring the wet ingredients.

9. Fridge

Fridge used for resting the dough and setting the materials.

10. Spatula

Spatula used to mix the ingredients.

11. Dough Divider

Dough divider used to shape the puff pastry.

12. Knives

Knives used to chopped the chocolate.

13. Baking Tray

Baking tray used to bake the products in oven.