

CHAPTER 2

INGREDIENTS AND UTENSILS OVERVIEW

2.1 DESCRIPTION OF THE MATERIAL TO BE USED

1. Apple Skin Flour



Picture 1. Apple Skin Flour

Apple skin flour is the special ingredients for the cookies. Apple skin are also used as a way to utilize waste that is rarely treated

2. Almond Flour



Picture 2. Almond flour

Almond flour is used to make the cookies more flavorfull. Almond flour is also used as a substitute for flour which makes these cookies healthy because almond flour is gluten free.

3. Honey



Picture 3. Honey

Honey is one of the ingredients to give the sweetness and gives the caramelize texture. Honey is also used as a substitute for sugar to make it healthier.

4. Coconut Oil

Coconut Oil is one of the ingredients to make cookies. We choose coconut oil because coconut oil is healthier than common cooking oil

5. Toasted Slice Almond



Picture 4. Toasted slice almond

Almond is one of the ingredients to give texture. Almond also used as the topping for the cookies

6. Raisin



Picture 6. Raisin

Raisin is one of the ingredients to give a complex flavour. Raisin also used as the topping for the cookies.

7. Baking Soda



Picture 7. Baking soda

Baking soda is the ingredients to make cookies. Besides being able to make cookies tender, baking soda can increase the pH while reducing gluten.

8. Salt



Picture 8. Salt

Salt is the ingredients to seasoning the cookies. Salt also used to give savory taste to balance the sweetness.

9. Cinamon Powder



Picture 9. Cinamon Powder

Cinamon powder is used to make the cookies more flavorfull. In addition, cinnamon is used to remove odors from apple skin flour

10. Apple Sauce



Picture 10. Apple Sauce

Apple Sauce is one of the ingredients to give a complex flavor. We make it from mixture of grated apple and cinnamon.

11. Vanila Extract



Picture 11. Vanila extract

Vanila Extract is one of the ingredients to give a complex flavor. Vanilla extract also used to give an appetixing flavor.

12. Apple Cuts (Fine Julian)



Picture 12. Apple cuts (fine julian)

Apple Cuts is one of the ingredients to give a complex flavor. Apple also used as topping and to bring out apple flavor for the cookies.

2.2 THE TOOLS USED DURING THE PROCESSING

1. Gastronom Bowl



Picture 13. Gastronom bowl

Gastronom Bowl used to put the ingredients and mix the dough.

2. Plate



Picture 13. Plate

Plate used to put some ingredients.

3. Digital Scale



Picture 14. Digital scale

Scale is used to measure the amount of all the ingredients.

4. Grater



Picture 15. Grater

Grater is used for grated apple.

5. Rubber Spatula



Picture 16. Rubber spatula

Rubber spatula is used to stir and mix of the ingredients.

6. Peeler



Picture 17. Peeler

Peeler is used for peeling apple.

7. Knife



Picture 18. Knife

Knife used to cut the apple like fine julian .

8. Food dehydrator



Picture 19. Food dehydrator

Food dehydrator used to drying the apple's skin.

9. Blender



Picture 20. Blender

Blender used to blend the apple skin until it looks like flour.

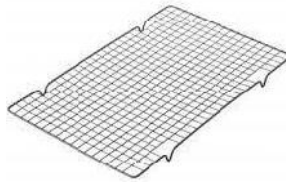
10. Cooking Tray



Picture 21. Cooking tray

The cooking tray is used as a place for cookies when baking.

11. Cooling Rack



Picture 22. Cooling rack

Cooling Rack is used to cool down the cookies after it is baked.

12. Oven



Picture 23. Oven

Oven is used to bake the cookies.

13. Chiller



Picture 24. Chiller

Chiller is used to chilled the cookie dough before baked.