

# CHAPTER I

## INTRODUCTION

### 1.1 Background of study

Cookies are pastries that have a sweet taste with ingredients derived from purple sweet potato flour and moderate protein flour that do not contain high protein which are processed and baked until they are slightly hard but soft accompanied by supporting ingredients using raw materials such as sugar, butter, wheat flour, sweet potato flour egg purple. Cookies are in great demand by many people, especially children because the dough is soft. (the amount of fat and sugar used is not too sweet because there is a sweet taste from the sweet potato flour itself). These sweet potato cookies can also be used for adults - the elderly because they are not too sweet and may also be said to be vegan because we use the sweet Potato flour from 75% original sweet potato even though the rest uses 25% moderate protein but the sugar tends to be low so it is not too sweetened and cookies This can be considered vegan and gluten free and very safe for children, adults and the older

### 1.2 The Objectives of the study

The objectives of this study are following below :

1. I made these sweet potato cookies products so that I could attract people to buy because these cookies are made from real cassava flour and there are no preservatives or other sweeteners
2. can be a choice of healthy cookies because they are gluten free / vegan
3. These purple sweet potato cookies have a lot of nutritional content
4. Purple sweet potato cookies have a high source of carbohydrates

5. These cookies have high antioxidants because they are made from real purple sweet potato flour.