

CHAPTER III

METHODS

3.1 Time and Place

Culinary innovation and product development was done from March to June 2023 at my house

3.2 Ingredients and Utensils

3.2.1 Ingredients

The ingredients and functions of the ingredient used in this study presented in the table 3.1

Table 3. 1 Ingredients Calories (kcal) Carbohydrate

No	Ingredients	Quantity	Function
1	Purple Sweet potato flour	75 gram	For the cookie flour
2	Unsalted Butter	100 gram	Provides the. Function of flavor , softening and rising for the cookie
3	Egg	55 gram	The binder that holds dough together
4	Sugar	50 gram	Make sweet in the cookies
5	Roasted Almond	25 gram	For the topping at the cookies
6	Medium Protein Flour	25 gram	For the cookie flour
7	Baking Powder	2 gram	Develop for the cookie

1. Ingredients for Sweet Potato Purple Flour

- Purple Sweet Potato 5 pcs

2. Ingredients For Sweet Potato Cookies

- Purple sweet potato flour 75 gram
- Medium protein flour 25 gram
- Baking powder 2 Gram
- Roasted almond 25 gram

- Sugar 50 gram
- Egg 55 gram
- Unsalted butter 100 gram

3.2.2 Utensils

The utensils and functions used in this study presented in the table

3.2

Table 3. 2 Ingredients Calories (kcal) Carbohydrate

No	Utensils	Function
1	Grater	Grate for the sweet potato
2	Peeler	Peeling the sweet potato
3	Oven	For bake the cookies and sweet potato flour
4	Mixer	Mix the material
5	Scales	Weigh the items
6	Large bowl	Put the dough
7	Spatula	Mix the dough
8	Tray	Put the cookies
9	Blender	Smooth the material

3.3 Processing Methods

The processing method of this study are presented below :

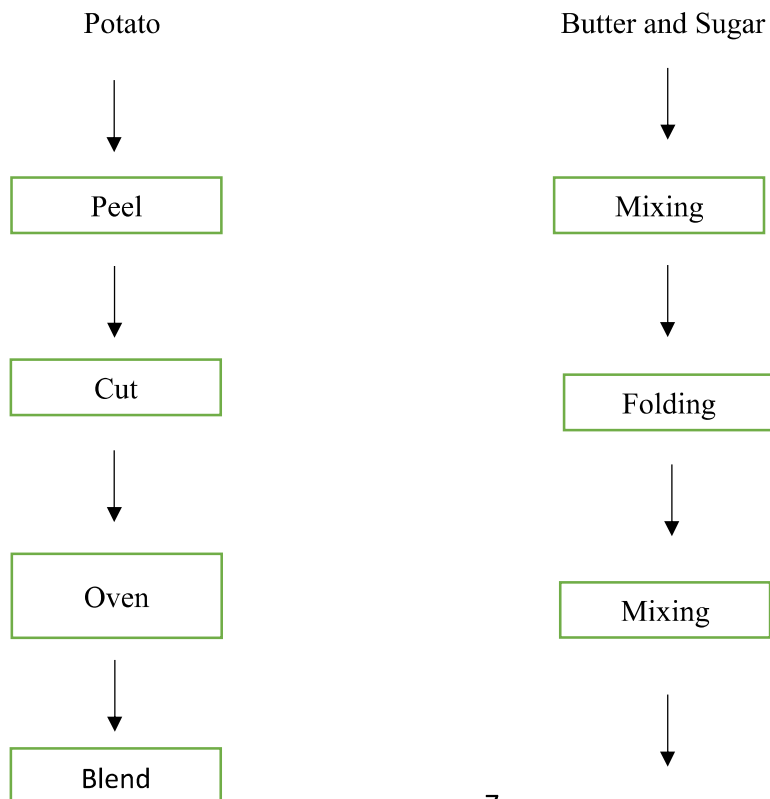
1. Cut Purple Sweet Potato
2. Oven the purple sweet potato at 60 degree
3. After that prepare and put in the baking sheet
4. Then put in the blender until smooth so it becomes a good texture
5. mix the butter and sugar until expand

6. put egg and mix until equally
7. put sweet potato purple flour , baking powder and medium purpose flour
8. Folding all the ingredients
9. Shape the cookie and put in the tray
10. Bake at 180 c 17 minutes
11. If already done we can serve and eat the cookies

3.4 Flow Chart

The flow chart of processing methods is presented in Figure 3.1.1

Sweet potato Flour



Shaping



Baked



Cookies

Figure 3. 1 Flowchart Sweet Potato Flour & Cookies