

**PENGARUH JENIS TEPUNG KOMPOSIT DAN *BAKING POWDER*  
TERHADAP SIFAT FISIK, KIMIA, DAN TINGKAT KESUKAAN  
*COOKIES* GROWOL**

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**INTISARI**

Penelitian ini dilakukan dengan tujuan umum menghasilkan *cookies* growol dengan sifat kimia, fisik serta kesukaan dari panelis berdasarkan penambahan variasi tepung komposit dan *baking powder* dan tujuan khusus mengetahui pengaruh konsentrasi variasi tepung komposit dan *baking powder* terhadap penerimaan panelis, mengetahui pengaruh perbedaan penambahan *baking powder* terhadap sifat fisik dan kimia dari *cookies* growol, dan mengetahui *cookies* growol terbaik berdasarkan sifat fisik, kimia dan kesukaan terhadap panelis dengan menggunakan tepung komposit growol dan kecambah kacang-kacangan (kacang hijau, kacang tolo, dan kacang kedelai) dengan perbandingan (75%-25%) dengan penambahan *baking powder* (1%, 1.5%, dan 2%) untuk menghasilkan produk *cookies* growol.

Pembuatan *cookies* growol melalui tahap pencampuran adonan, pencetakan dan pengovenan dengan suhu 150<sup>0</sup>C selama 40 menit, pendinginan, dan pengemasan. Rancangan percobaan yang digunakan dalam penelitian ini adalah Rancangan Acak Lengkap (RAL) *factorial*. Percobaan diulang sebanyak dua kali dan setiap data yang diperoleh dihitung dengan metode statistik menggunakan analisis varian (ANOVA) pada tingkat kepercayaan 95% dan apabila terdapat beda nyata masing-masing perlakuan dilanjutkan dengan uji *Duncon Multipel Range Test* (DMRT).

Hasil penelitian menunjukkan bahwa jenis tepung komposit dan *baking powder* berpengaruh terhadap sifat fisik, kimia dan tingkat kesukaan *Cookies* growol. Penggunaan tepung komposit dan penambahan *baking powder* berpengaruh terhadap nilai tekstur dan warna *cookies* growol. Formulasi *cookies* terbaik berdasarkan uji kesukaan yaitu jenis tepung komposit kacang hijau 75% dan growol 25% dengan penambahan *baking powder* 1,5% memiliki kandungan kadar air 7,79% bb, kadar abu 1,92% bb, protein 7,15% bb, lemak 14,7% bb dan karbohidrat 68,4% bb.

**Kata Kunci** : *Baking Powder*, *Cookies*, Tepung komposit.

**EFFECT OF COMPOSITE FLOUR TPEY AND ADDITION OF BAKING  
POWDER ON THE PHYSICAL, CHEMICAL AND PREFERENCE  
LEVEL OF GROWOL COOKIES**

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**ABSTRAK**

*This research was conducted with the general purpose of producing cookies growol with chemical, physical and likeness properties of the panelists based on the addition of variations of composite flour and baking powder and the specific purpose of knowing the effect of the concentration variation of composite flour and baking powder on acceptance of the panelists, knowing the effect of different baking powder additions on the properties physical and chemical properties of cookies, and find out the best cookies based on physical, chemical and preference for panelists using composite flour growol and bean sprouts (mung beans, tolo beans, and soy beans) by comparison (75% -25%) with the addition of baking powder (1%, 1.5%, and 2%) to produce cookie products. Making cookies through the stages of mixing the dough, printing and oven with a temperature of 1500C for 40 minutes, cooling, and packaging. The experimental design used in this study was a factorial Complete Randomized Design (CRD). The experiment was repeated twice and each data obtained was calculated by statistical methods using analysis of variance (ANOVA) at a 95% confidence level and if there were significant differences each treatment was continued with the Duncon Multripel Range Test (DMRT). The results showed that composite flour affected physical, chemical and preference levels of Cookies growol. The use of composite flour and the addition of baking powder affect the texture and color values of growol cookies. The best cookie formulations based on the preferred test are 25% Green Bean composite flour and 75% Growol with the addition of 1.5% Baking Powder having 7,79% bb moisture content, 1.92% bb ash content, 7.15% bb protein, fat 14,7% bb and carbohydrate 68,4% bb.*

**Keywords:** *Baking Powder, Composite Flour, Cookies.*