

ABSTRACT

This research is motivated by the minimal use of cassava gatot and the public's interest in nastar cookies as a typical holiday snack. The author uses cassava gatot as a replacement for gluten and natural dyes in making nastar. Gatot flour does not contain gluten, which is certainly healthier than wheat flour, this snack can be consumed by people with gluten allergies and also those who maintain a healthy lifestyle. The purpose of this study was to find a nastar recipe formulation using gatot flour and to determine consumer acceptance of gatot-based nastar. The method used is the experimental method and acceptance test to 37 people by distributing questionnaires. The results showed the recipe formulation of 250gr of gatot flour, 16gr cornstarch, 35gr powdered milk, 45gr refined sugar, 150gr butter, 2pcs egg yolks, enough salt, and 100gr pineapple jam. then this research can be accepted and consumed by consumers.

Keywords: Cassava Gatot, Cookies, Healthy Food