

## ABSTRACT

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*Butter cookies are pastries that contain a lot of butter, usually round or small square shape without the use of flavor enhancers. Along with the development of the times, there are many butter cookie products that add flavor as a flavor. Butter cookies can be given various flavor enhancers such as nuts, spices, fruits and vegetables. This research was conducted with the aim of increasing the diversity of pastry product innovations, especially butter cookies using kaffir lime leaves. Kaffir lime leaves have a fragrant aroma so they can be used as a new addition to the aroma and taste. This research was conducted using the experimental method and carried out organoleptic tests on 100 panelists by distributing questionnaires. The acceptability of butter cookies was evaluated based on an organoleptic test to determine the panelist's value in terms of color, taste, aroma, texture and physical appearance with a scale of 1-5. Based on the results of research conducted on butter cookies with the addition of 10 grams of kaffir lime leaves, it can be recommended as a new innovation in making butter cookies by utilizing kaffir lime leaves as a new taste and aroma. Future research is expected to be able to develop new variants, more attractive physical appearance and be able to conduct research with a larger population.*

*Keywords: Butter Cookies Products, Kaffir Lime Leaves, Consumer Acceptance*