

ABSTRACT

*This research examines the use of purple eggplant (*Solanum melongena* L.) as a substitute for wheat flour in making cookies. The background to this research is the need to develop functional food products that are healthier and utilize local ingredients, considering that purple eggplant has high nutritional content but its use is still limited. The aim of the research was to determine the effect of purple eggplant flour substitution on the quality and nutrition of cookies, as well as to develop optimal cookie formulations using purple eggplant. The experimental method was used with organoleptic tests involving 30 panelists to determine the effect of giving purple eggplant flour on the quality and nutrition of cookies. As well as developing optimal cookie formulations by utilizing purple eggplant as a substitute for wheat flour. The research results showed that the optimal formulation was found in the substitution of 30% purple eggplant flour and 70% wheat flour. Cookies have good sensory characteristics, with a dark brown color, fragrant aroma, crunchy texture and sweet taste that panelists like. Organoleptic tests yielded an average score of 77% for taste and aroma, 83% for texture, and 87% for color acceptability, and 91% for overall assessment, indicating a good level of consumer acceptance.*

Keywords: *Purple eggplant, cookies, substitution of wheat flour in making cookies.*