

## Claim

1. A process of making cookies using cocoyam (*Xanthosoma sagittifolium* (L.) Schott) flour and desiccated coconut comprising the steps of:
  - 5 a. preparing and measuring ingredients consisting of all-purpose flour, cocoyam (*Xanthosoma sagittifolium* (L.) Schott) flour, desiccated coconut (*Cocos nucifera*), whole egg, white sugar, baking powder, and softened butter in their respective proportions;
  - 10 b. creaming the softened butter until smooth;
  - c. adding the white sugar to said creamed butter and mixing until butter-sugar mixture becomes light and fluffy;
  - d. incorporating the whole egg into said butter-sugar mixture and mixing until fully combined;
  - 15 e. mixing together dry ingredients, such as all-purpose flour, cocoyam flour, baking powder, and desiccated coconut in a separate bowl;
  - f. gradually adding said dry mixture into said butter-egg mixture while mixing until a homogeneous dough is formed;
  - 20 g. portioning and shaping said dough into individual cookie pieces and placing them on a baking tray;
  - h. baking said cookies in a preheated oven at 170°C to 180°C for 18 to 20 minutes or until golden brown; and
  - i. cooling said baked cookies before storage or serving.