

## PROCESS OF MAKING COCONUT (*Cocos nucifera*) MEAL COOKIES

### ABSTRACT OF THE DISCLOSURE

The utility model disclosed a process of making coconut meal cookies, wherein it  
5 comprised the steps of: placing the coconut meal in a rectangular baking pan and oven-  
drying for 5-7 minutes at 90-100°C; making a meringue mixture by whipping the egg whites,  
cream of tartar, sugar, and salt until stiff peaks; folding in the dried coconut meal and adding  
the vanilla extract into the meringue mixture; placing the said mixture into a piping bag and  
10 piping it into a baking sheet pan covered with foil to avoid sticking; baking the coconut meal  
cookies mixture at 90-100°C for 50 minutes - 1 hour; cooling the coconut meal cookies for  
at least 10-15 minutes before packing. This method offers an innovative way to repurpose  
coconut meal, a by-product of virgin coconut oil, into a functional food ingredient, promoting  
waste reduction while providing a nutritious and eco-friendly alternative to traditional baked  
goodies.

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