

**WE CLAIM:**

1. A process for producing cookies made of monggo (*Vigna radiata*), rice (*Oryza sativa*), and tomato (*Solanum lycopersicum*) comprising the steps of:
- 5 a. washing monggo (*Vigna radiata*), rice (*Oryza sativa*) and tomato (*Solanum lycopersicum*) with fresh water;
  - b. roasting the washed monggo (*Vigna radiata*) and rice (*Oryza sativa*);
  - c. milling the roasted monggo (*Vigna radiata*) and rice (*Oryza sativa*) forming monggo (*Vigna radiata*) - rice (*Oryza sativa*) flour, set  
10 aside;
  - d. drying tomato (*Solanum lycopersicum*) using an oven dryer for 45 minutes, then cut into strips, set aside;
  - e. weighing 340 grams of monggo (*Vigna radiata*) - rice (*Oryza sativa*) flour, 136 grams of muscovado sugar, 136 grams of butter, 4.2  
15 grams of baking powder, 17.1 grams of vanilla, 57 grams of eggs, and 4.2 grams of dried tomato (*Solanum lycopersicum*);
  - f. whisking together monggo (*Vigna radiata*) - rice (*Oryza sativa*) flour and baking powder in a small bowl;
  - g. beating together butter, sugar, egg and vanilla in a large bowl using  
20 a standing mixer at medium-high speed for 3 minutes showing a mixture becoming pale and fluffy;
  - h. mixing flour mixture and dried tomato (*Solanum lycopersicum*) to the mixture of butter, sugar, egg and vanilla producing a dough;
  - i. forming the dough into a 12-inch roll (2 inches in diameter) on a  
25 sheet of plastic;
  - j. wrapping and rolling the formed dough with plastic;
  - k. chilling the wrapped dough for 4 hours;
  - l. preheating oven to 375 degrees Fahrenheit (190 degrees Celsius);
  - m. cutting the chilled dough into ¼-inch thick slices and placing 1-inch  
30 apart on baking sheets;

- n. baking the dough for 11 minutes, showing a golden-brown color;  
and
- o. cooling the baked dough on baking sheets for 3 minutes.

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