The purpose of this study was to determine the concentration of Moringa flour and baking temperature is right as well as its interaction with the characteristics of Moringa cookies.

The study was conducted using a randomized block design (RAK), which consists of two factor T (the concentration of flour moringa), which consists of three levels ie t1 (3%), t2 (5%), t3 (7%) and factor S (temperature roasting ) which consists of three levels ie s1 (140 °C), s2 (150 °C), s3 (160 °C). The response in the study is a response to a chemical (protein content, moisture content, and the levels of vitamin C), the response organoleptic (color, aroma, texture, flavor and after-taste) and test the calcium and the antioxidant activity of the treatment chosen.

Based on this research, it is known that the concentration of Moringa flour influenced the protein content, color, aroma, texture, flavor and after-taste, roasting temperature effect on moisture content and color, as well as the interaction of Moringa powder concentration and roasting temperature effect on the levels of vitamin C.

The treatments that were the product of cookies by using moringa powder concentration of 3% (t1) and the roasting temperature of 140 °C (s1) which have a protein content of 13.47%, 3.48% water content, vitamin C content of 223.01 mg / ml, 300 mg calcium levels and the average IC50 value of 3190.89 ppm (weak).

Keywords: cookies, Moringa leaves, roasting temperature