Abstract

High fiber cookies prepared by substituting refined wheat flour with oatmeal flour (0-30 %). Hardness of the control cookies was 57.05 N and it increases with addition of oatmeal flour progressively. Cookies with 30% oatmeal flour having hardness 107.82 N. The color (L*, a*, b*) values and sensory characteristics of the prepared cookies were evaluated and compared with control sample. Whiteness of the prepared cookies decreases significantly (P