This study was carried out to develop and evaluate the cookies in terms of aroma, taste, flavor, texture, and generally acceptability as affected by varying levels of cucumber (Cucumis sativus) peel and sugar; determine the quality and general acceptability of cookies in terms of color, aroma, taste, flavor, and texture, and general acceptability of cookies; assess or evaluate the physicochemical properties of cookies, and determine the cost and production of cookies

Treatment include " Treatment 1 (5% cucumber peel and 20% sugar ), Treatment 2 (5% cucumber peel and 25% sugar ), Treatment 3 (5% cucumber peel and 20% sugar ), Treatment 4 (5% cucumber peel and 20% sugar ), Treatment 5 (10% cucumber peel and 25% sugar ), Treatment 6 (10% cucumber peel and 30% sugar ), Treatment 7 (15% cucumber peel and 20% sugar ), Treatment 8 1(5% cucumber peel and 25% sugar ), Treatment 9 (5% cucumber peel and 30% sugar).

The finished product was subjected to sensory evaluation using the 9-point Hedonic Scale employing forty-eight (48) panelists. Analysis of variance (ANOVA) revealed that the levels of cucumber peel had a significant effect on the products in taste, texture, and general acceptability. However, same attributes were not significantly affected by varying levels of sugar. Color, aroma, and flavor was not significantly affected by both levels of cucumber peel and levels of sugar. The optimum region suggests combinations of cucumber and sugar at mid-levels. Both TSS and pH of the product were also not significantly affected by varying levels of cucumber and sugar.