

This study was carried out to utilize and evaluate the quality of taro (*Colocasia esculenta*) flour for biscotti production. Specifically, it aimed to evaluate the quality of biscotti made from varying levels of taro flour in terms of color, aroma, taste, texture, and general and general acceptability; determine the physico-chemical characteristics of formulated products and determine the cost of production of biscotti made from different levels of taro flour. Treatments included are treatment 1 (100% all-purpose flour), Treatment 2 (75 % all-purpose flour and 25% taro flour). Treatment 3 (50 % all-purpose flour and 50% taro flour). Treatment 4 (25 % all-purpose flour and 75% taro flour). Treatment 5(100 % taro flour). The finished products were subjected to sensory evaluation using the 9-point Hedonic scale employing 30 panelists and consumer testing employing one hundred (100) consumers. Analysis of variance (ANOVA), reveals color, aroma, taste, texture, and general and general acceptability of biscotti were not significantly affected by varying levels of taro flour. In terms of production cost, biscotti with 100 % all-purpose flour had the lowest production cost while biscotti made from 100% taro flour had the highest production cost.