that vegetables are good sources of natural antioxidants and dietary fiber. Vegetables in cabbage group have long been used in human nutrition due to their rich nutritional value, and also they are grown in relatively cold areas where other vegetables cannot be produced. The nutritional value of white cabbage stands out among other vegetables, due to its high levels of antioxidants, phenolic compounds, dietary fiber, minerals and low calorie content. The most important reason for increasing interest in cabbage and cabbage products in the recent years is due to their protective effects against cancer. The aim of this study was to evaluate the effects of dehydrated white cabbage powder (DWCP) supplement on chemical, physical, nutritional and sensorial characteristics as well as the consumers’ acceptance and purchase intent of the cookies. The studies indicated that dried white cabbage contained 20.65% of total dietary fiber and 846.53 mg GAE/g of polyphenols. Cookie samples were prepared with blends containing 0, 2.5, 5.0 and 7.5% of DWCP substituted for wheat flour. Total dietary fiber and mineral (calcium, potassium) contents of the cookies were improved with increased levels of DWCP. The total level of phenolic compounds, antioxidant activity, width, thickness, spread ratio, and surface cracking did not differ significantly among the cookies. Cookies with a 2.5% substitution level of DWCP showed the highest scores for sensory attributes, consumers’ acceptance and purchase intent. Thus, white cabbage, particularly its outer leaves, which are a by-product of the cabbage processing industry, could be utilized for the preparation of cookies and other food products with improved functional and nutraceutical properties.

**Key words:**

Cookie, white cabbage, polyphenols, dietary fiber, functional foods.