This study aimed to develop and characterize sweet guava cream added okara. Three formulations were prepared (control, without addition of flour and containing 1 and 3% of flour). Analysis of crude protein, ether extract and crude fiber in okara flour were determined. Analysis of pH, acidity, soluble solids (TSS), protein, fat, water activity (Aw), color, yeast and mold counts and sensory analysis were done for the sweets formulation. There was found significant levels of protein (26.19%), fat (11.35%) and fiber (13.13%) in the flour okara. Aw and acidity did not differ between sweets samples after manufacturing while pH, TSS, protein and fat of samples containing 3% of flour had the highest average. However, after 70 days of storage the pH and Aw of control samples had the highest average. About color analysis, it was found that the control samples differed from that added of 3% for L* a* b*, while after 70 days of storage only the coordinate L* differed. All samples were in accordance with the rules for molds and yeasts. It was found for the sensory analysis (attributes color, aroma, texture, flavor and overall impression) and purchase intention that the control samples and that added of 1% of flour did not differ, however the sample containing 3% showed higher average. We observed difference in nutritional value and good acceptance of products made, so this product is a new alternative for the fruit processing industry once it has a low production cost.