Activities developed with small farmers and gatherers of the Middle Araguaia, have shown that it is possible the exploration of Cerrado in a sustainable manner, providing greater food security and better pay to employees. Faced with this fact, the goal of the work was to assess the capability of the almond Baru (*Dipterix Alata* vog.) in the development of cookies. The product was prepared from pre-established formulations, in which there were replacing white flour by 10% (Formulation 1) and 20% (Formulation 2) of almonds of Baru. Microbiological analyses of both formulations were carried out considering the standards set by the Technical Regulation on microbiological standards for foodstuffs – RDC N° 12. On the sensory acceptance test of acceptability was held with structured hedônica scale on nine points, consisting of 54 trained not tasters. The formulations presented in accordance with standards set by resolution – RDC N° 12, January 2, 2001, ANVISA, for microbiological analyses. Regarding sensory analysis results showed that the product was well accepted, receiving note equal to 8, equivalent to "enjoyed" for both formulations. Thus one can conclude that the kernel of Baru is a viable ingredient for technological application in use of this fruit cookies enabling increased and helping family farms of our State, by means of sustainable development.