

ABSTRACT

In making of brownies, the ingredients used is wheat flour, butter, sugar, eggs, and chocolate that has been melted. In this study the authors take brownies for research materials, brownies that will be thorough writers are brownies steamed. What distinguishes from other research is the author will add mocaf flour to the making of brownies steamed. Addition of Mocaf Flour to the Production of Brownie Brownies is aimed to find out the recipe formulation of brownie products of steamed mocaf flour as substitution of wheat flour, knowing consumer acceptability / panelist to recipe steamed brownie product with mocaf flour as substitution of wheat flour. Brownies are products that have a dense texture, moist, and brown. In a study entitled " ADDED MOCAF FLOUR OF WHEAT FLOUR IN MAKING STEAMED BROWNIES" I will make steamed brownieis with mocaf flour and wheat flour composition formulation of 10%, 30%, and 50%. The authors will test and then analyze the data from the test results to determine the formulation of recipes as well as consumer appeal to brownies steamed with mocaf flour as substitution of wheat flour. As the object of research in the preparation of this final task the authors chose mocaf flour. This research was conducted to know mocaf flour if in substitution on brownies steamed.

Keywords: Mocaf Flour, Steamed Brownies, Mocaf Added

