

ABSTRACT

This study discusses the use of oatmeal flour for banana muffin. The manufacture of the product is based on the issue of the formula for the preparation of banana muffin with the addition of oatmeal flour, compared to the original muffin product to the consumer acceptability of banana muffin product with the addition of oatmeal flour. The research method used for the manufacture of this product is an experimental action. This experiment was conducted in one cycle carried out twice the action of the research. The first study was conducted using a triangular flour 75gr while 25gr oatmeal flour. The second uses a triangular flour 60gr, while 40gr oatmeal flour. The results obtained from the cycle of one flour oatmeal directly inserted into the oven and oatmeal flour was still not felt. In the second study the dough of oatmeal flour is not directly incorporated into the oven and causes the banana muffin to be less fluffy, but oatmeal flour has begun to be felt due to the addition of oatmeal flour by using this experimental method has shown an increase although the results have not been maximized.

Keywords: *Muffin, Oatmeal, Banana*