

ABSTRACT

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Study Program : *Hotel Business Program*

Title : *Product Trial Substitute Wheat Flour with Peanut Flour
In Making a Brownies*

Brownies are one type of soft and dense textured chocolate cake from the United States. Usually, for making a brownies uses wheat flour as one of the main ingredients. To reduce dependence in the use of wheat flour, we use peanut flour in making brownies. For the substitution of wheat flour with peanut flour with a percentage 30%, 50%, 70% and the control. The analysis of the trials carried out on brownies peanut flour was a differentiation test (Organoleptic) and a preference test (Hedonic). The variables in the differentiating test and preference test were scent, taste, texture, and color. Peanut flour cannot replace whole wheat flour, because based on the results of the differentiating test, it was found that there was a significant difference between wheat flour brownies and peanut flour brownies. In the results of the analysis of the preference test, the most preferred substitution of peanut flour by most respondents was brownies peanut flour with 70% substitution.

Keyword: Brownies, peanut flour, experimental research.