

## **ABSTRACT**

*The purpose of this study was to determine the effect of wheat flour ratio with potato starch and particle size of potato starch to the characteristics of brownies steamed. The experimental model used in brownies research was Randomized Block Design with 2 (two) factors, performed with 3 (three) replications, so that 27 experimental units were obtained. The experimental factors consisted of a ratio of wheat flour to potato flour (1:1, 1:2, 2:1) and potato starch particle size (60, 80, 100) mess.*

*Chemical response to brownies is carbohydrate content, organoleptic response to aroma, taste, and texture (hardness), physical response to power development test and texture analyzer (hardness).*

*The results of the analysis showed that the ratio of wheat flour to potato starch and potato starch particle size influenced texture, developmental power, and texture analyzer (hardness). The samples were selected from the main study using a1b3 samples in which the ratio of wheat flour was 8.2%, with potato flour at 8.2% and 100 mess potato starch size, 51.557% carbohydrate content, 135.246% developmental power, and 1360.48gF texture analyzer.*

*Keywords : Brownies steamed, the ratio of wheat flour to potato starch, particle size of potato starch.*