

**ABSTRAK:** Penelitian ini bertujuan untuk mengetahui perbandingan tepung pisang kepok dan tepung kacang merah yang menghasilkan brownis panggang dengan kualitas terbaik. Perbandingan tepung pisang kepok dan tepung kacang merah yang diteliti yaitu 50:50, 60:40, 70:30, 80:20 dan 90:10. Kualitas brownis panggang ditentukan melalui uji fisik (tekstur dan warna), uji kimia (kadar air, kadar abu, kadar protein, kadar lemak, kadar karbohidrat, kadar serat kasar), dan uji organoleptik (hedonik dan mutu hedonik untuk warna, aroma, rasa dan tekstur). Teknik analisis data yang digunakan adalah uji ANAVA dengan SPSS, dilanjutkan dengan uji DMRT dengan  $\alpha = 0,01$  dan  $0,05$ . Hasil penelitian menunjukkan bahwa brownis panggang dengan perbandingan tepung pisang kepok dan kacang merah berpengaruh sangat nyata pada taraf  $\alpha = 0,01$  terhadap mutu fisik (tekstur dan warna), mutu kimia (kadar air, lemak, karbohidrat), mutu organoleptik (uji hedonik parameter warna, aroma dan mutu hedonik parameter rasa), dan berpengaruh nyata pada taraf  $\alpha = 0,05$  terhadap mutu kimia (protein, serat kasar), mutu organoleptik (mutu hedonik pada parameter tekstur). Perbandingan tepung pisang kepok dan tepung kacang merah 50:50 merupakan perbandingan terbaik dengan nilai kekerasan 974,4 gf, nilai warna 27,78 L\*, kadar air 20,62%, kadar abu 2,82%, kadar protein 9,78%, kadar lemak 30,82%, kadar karbohidrat 29,36%, kadar serat kasar 7,64%.

**Kata Kunci:** Brownis panggang, tepung kacang merah, tepung pisang kepok

**ABSTRACT:** *This study aims to determine the ratio of kepok banana flour and red bean flour to produce the best quality of baked brownies. The comparison of kepok banana flour and red bean flour was 50:50, 60:40, 70:30, 80:20 and 90:10. The quality of baked brownies was determined through physical test (texture and color), chemical test (water content, ash content, protein content, fat content, carbohydrate content and crude fiber content), and organoleptic test (hedonic and hedonic quality for color, aroma, texture and taste). The data analysis use ANAVA with SPSS program, followed by the DMRT test with  $\alpha = 0.01$  and  $0.05$ . The results showed that the ratio of baked brownies with banana kepok flour and red beans had a very significant effect at the level of  $\alpha = 0.01$  on physical quality (texture and color), chemical quality (water content, fat content, and carbohydrate content), organoleptic quality (hedonik test on color and aroma parameter, as well as hedonic quality on taste parameter) and had a significant effect at the level of  $\alpha = 0.05$  on chemical quality (protein content and crude fiber content), organoleptic quality (hedonic quality on texture parameter). The comparison of kepok flour dan red bean flour 50:50 is the best quality with texture value 974,4 gf, color 27,78 L\*, water content 20,62%, ash content 2,82%, protein content 9,78%, fat content 30,82%, carbohydrate content 29,36% and crude fiber content 7,64%.*

**Keywords:** *Baked brownies, red bean flour, kepok banana flour,*