STUDI PEMBUATAN BROWNIES KUKUS :SUBSTITUSI TEPUNG UBI JALAR UNGU (Ipomoea batatas var Ayamurasaki) DAN PENAMBAHANCOKELAT MASAK (Dark Chocolate Cooking)

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Brownies is a cake with a hard texture which strong and solid, it is popular with brown colour because it content of many chocolate. Now, brownies develop with many filling and doughing. Violet sweet potatoes have known with Ipomoea batatas var Ayamurasaki, because it has a dark violet skin and tuber as long as sweet potatoes has a cheap value so in this study violet sweet potatoes flour substitution to made brownies, to increase economic value.

The objective of this research in general is to learn influence violet sweet potatoes flour substitution and dark chocolate cooking consentration added to a quality of steam brownies, to learn the influence of subtitution violet sweet potatoes flour to a quality of steam brownies, and to learn the influence of dark cooking chocolate concentration to a quality of steam brownies.

This research has been doing in the Food Technology Laboratory, Chemistry Laboratory and Central Laboratory since July until November 2007. This research use group random planning arranged as factorial by 2 factors and repeadly three times. First factor, violet sweet potatoes flour substitution (0%, 25%, 50%, 75% and 100%0 and second factor, dark chocolate cooking consentration added (100 g/100 g flour, 125 g/100 g flour, and 150 g/100 g flour).

The best steam brownies is in the treatment with a combination between violet sweet potatoes flour substitution 25% and dark chocolate cooking consentration added 150 g/100 g flour (A2B3). It has color of brightness (L) 38,77-40,08; reddish (a+) 3,78-4,20; volume swell 146,33-149,17%; texture 162,59-192,09 g/detik; level of water 24,25-24,38%; level of ash 1,28%; level of fat 25,23-26,79%; level of protein 4,79-5,22%, and sugar reduction 27,26%.