

## ABSTRACT

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*Brownies are a sweet with square, flat or bar-baked confectionary that was developed in the United States in the late 19th century and was popularized in the United States and Canada in the first half of the 20th century. Brownies are soft, densely black-brown and thick chocolate-colored cakes (Suhardjito, 2006). The initial recipe for brownies is flour, butter, sugar, eggs, melted chocolate, and almonds. The basic recipe for brownies has not changed since hundreds of years ago. At this time brownies have come through many modifications with a variety of additional flavors such as cheese brownies, banana brownies, blueberries, strawberries, beans, coffee, and many other variations of brownies. Likewise with the way the manufacturing process is not only baked, but can also with the steaming process known as steamed brownies.*

*As an effort to utilize waste material (pulp) and dependence on the main ingredient in the form of wheat flour in making various kinds of cakes, utilization of coffee waste material can be applied in making brownie cakes. Besides the value of the coffee grounds are cheaper than flour which has an impact on reducing production costs, coffee grounds also strengthen the chocolate flavor which is the main characteristic of brownies cake*

keywords: *brownies, baked, pulp coffee, value*