

Cannabis Butter/Brownie Recipe



To make the butter first we need to decarboxylate the marijuana. To do this we will need 14 grams or 1/2oz of marijuana bud, trim, or clippings.

1. Cut up or grind your marijuana
 - a. Using cheesecloth you will make a quid using a 15"x15", roughly, square of cheesecloth. You should double this if your marijuana is ground finer.
 - i. Place the marijuana into the center of the cheesecloth and fold the ends in and then fold over and into a roll. Tie each end and wrap with string to form a quid.



2. Place two to four sticks of butter into crockpot on high melting down the butter
 - a. Remove from heat and place in fridge to cool. This will separate the butter solids.
 - b. Once cool, remove from fridge and scoop off the top layer and discarding the runny butter solids.

3. Place crock pot back on low heat and add in the quid



- a. cook for 12-24 hours carefully watching the heat not to burn
4. Now that marijuana has cooked and released the good stuff into the oils of the butter we can remove and squeeze the remaining butter from the quid and discard in the garbage.
 - a. Place this in the fridge to cool and form solid for your completed Cannabutter!
5. Congratulations!

Now for the Brownies



1. You will need;
 - a. $\frac{1}{2}$ cups + 2 Tablespoons of Your Cannabutter!
 - b. $1 \frac{1}{4}$ cups Sugar
 - c. $\frac{3}{4}$ cups cocoa powder
 - d. $\frac{1}{3}$ cups + 1 Tablespoon flour
 - e. 2 Large Eggs
 - f. 2 Teaspoons water
 - g. 1 Teaspoon vanilla extract
 - h. $\frac{1}{4}$ teaspoon salt
 - i. $\frac{1}{2}$ cup nuts (optional)

2. Begin melting butter with double boiler(glass bowl or equivalent on top of a pot with water in it boiling)
3. Once butter is melted begin adding the following
 - a. Sugar
 - b. Cocoa Powder
 - c. Vanilla Extract
 - d. Water
 - e. Salt
4. Mix ingredients well, it will be a good glossy runny mix
 - a. Let stand for 5 minutes
5. Next add in one egg at a time whisking each egg at a time before adding the next egg
6. Mix in Flour and mix well for about 60-70 strokes
7. Line a 9x9 metal pan with Aluminum foil and spray with pan spray
8. With oven preheated to 325 degrees bake brownies for 25-30 minutes
9. Remove from oven and cool on rack
10. Once cool remove brownies in foil and separate into 12 pieces
11. Enjoy!