



CannaButter

<p>Ingredients</p> <ul style="list-style-type: none">• One ounce cannabis flower (<i>Use 15% strain</i>).• 5 Sticks unsalted butter to clarify.• 4 cups of water• Everclear in a spray bottle• 2 tsp. sunflower or soy lecithin (<i>it's a emulsifier helps keeps the sediment from separating out and give better consistency of product</i>) <p>Tools:</p> <ul style="list-style-type: none">• Pot• Cheesecloth or Purify Filter bag• Strainer• Glass bowl• Thermometer• Baking sheet with sides• Small spray bottle• Medial gloves• Sharp knife• Aluminum Foil• Metal Whip• Optional: Silicon candy molds <p>Remember:</p> <ul style="list-style-type: none">• Everyone is different and will be affected by the butter differently.• We recommended you start with less than more.• Based on what you are cooking it can take time to take effect, especially if eating them on a full stomach.• If you use too much flower thinking you will get more THC for a greater high...WRONG; as there will not be enough fat to bind with the THC.	<p>Preparation</p> <p><i>Decarboxylate Your Weed (the process of heating flower to turn the THC-A to the psychoactive THC and the CBD in the plant)</i></p> <p><i>Note: Be prepared your house will smell!</i></p> <ul style="list-style-type: none">• Preheat your oven to 220°F.• Break the flower into small pieces.• Spread the flower on a baking sheet.• Place tin foil over it and place in the oven.• After 15 minutes take out and mix the flower around to avoid hot spots.• Check starting at 30 minutes.• After about 45 minutes the flower should be lightly browned/dark green. Do no burn them!• Let cool about 15 minutes with the aluminum foil cover.• Lightly spray with Everclear with spray bottle.• The Everclear breaks down the plant matter, which helps the cannabinoids separate from the cannabis and transfer into the butter.• Let dry for another 15 minutes.• Grind the flower using a sharp knife or hand grinder (<i>you don't want it to be powder fine but like dried herbs</i>). <p>Making Clarified butter</p> <ul style="list-style-type: none">• In a large pot boil water then submerge a glass bowl in the pot and add the 5 sticks of butter.• Let the water boil for a few minutes and you will see the milk solids fall to the bottom of the bowl.• Then, carefully, pour the clear butter into a glass measuring cup and you should yield 2 cups of clarified butter.• Discard the milk solids. <p>Making the CannaButter</p> <ul style="list-style-type: none">• In a pot bring 4 cups of water to a boil.• Turn heat down to medium-low,• Add the butter.
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| <ul style="list-style-type: none"> • Roll the butter into logs or place in candy molds which are a perfect servicing size. | <ul style="list-style-type: none"> • Take the flower and mix it in with the butter slowly using a metal whip. • Stirring a few times. • Add more water as needed to ensure the butter floating about 1 - 2 inches from the bottom of the saucepan. • Once the flower is added the heat should be turned down to a simmer. • Keep the temperature 160/169 degrees. • Cover and let the flower/butter cook for three hours or so. • Stir every 30 minutes. • You can tell it's done when the top of the mix turns from really watery to glossy and thick. • After 3 hours remove from the stove. • Let cool. • Get a glass bowl, strainer and cheesecloth. • Separate the flower and butter/oil mixture with cheesecloth over the strainer with the glass bowl. • Use a spatula to scrape the pan of all butter. • Lift the cheesecloth and squeeze out all of the remaining butter and take a spatula to press it against the sides. • Let the butter to cool at room temperature for about an hour. • Place in the fridge until the butter has solidified and separated from the water. • About 3 hours. • The butter/oil will float to the top. • The water and any remaining plant matter will sink to the bottom. • Run a knife around the edge and lift the butter off the water. • Place upside down on your work surface and scrape off any of the cooking residue with a knife. • Wrap the butter in 2 layers of plastic wrap and store it in an airtight container in the refrigerator for up to 2 months or in the freezer for up to 6 months. |
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