

101 Marijuana Recipes

By Marijuana World News

Table of Contents

- 1. Marijuana Butter**
- 2. Marijuana Milk**
- 3. Marijuana Olive Oil**
- 4. Marijuana Pancakes**
- 5. Marijuana Chili Con Carne**
- 6. Marijuana Balsamic Vinaigrette**
- 7. Marijuana Meat Loaf**
- 8. Marijuana Spinach**
- 9. Marijuana Sautéed Squash**
- 10. Marijuana Spaghetti**
- 11. Marijuana Baked Salmon**
- 12. Marijuana Sloppy Joe Sandwiches**
- 13. Marijuana Pepper and Artichoke Dip**
- 14. Marijuana Caesar Salad**
- 15. Marijuana Chili**
- 16. Marijuana Olivada**
- 17. Marijuana Turkey Stuffing**
- 18. Marijuana Crab Stuffed Mushrooms**
- 19. Marijuana Flour**
- 20. Marijuana Alfredo Pasta Sauce**
- 21. Marijuana Potato and Olive Oil Soup**
- 22. Marijuana Fried Butter Balls**
- 23. Marijuana Cilantro & Sun Dried Tomato Pesto**
- 24. Marijuana Chicken Pot Pie**
- 25. Marijuana Tomato Basil Pasta**
- 26. Marijuana Mashed Potatoes**
- 27. Marijuana Macaroni and Cheese**
- 28. Marijuana Tinctures**
- 29. Marijuana Pizza**
- 30. Marijuana Grilled Macadamia-Crusted Tuna with Papaya Salsa**

- 31. Marijuana Grilled Salmon**
- 32. Marijuana Maple Salmon**
- 33. Marijuana Fish Tacos**
- 34. Marijuana Baked Tilapia**
- 35. Marijuana Hash Brown Casserole**
- 36. Marijuana Baked Pizza Sandwich**
- 37. Marijuana Loosemeat Sandwiches**
- 38. Marijuana Reuben Sandwich**
- 39. Marijuana Barbecued Beef Sandwiches**
- 40. Marijuana Creamy Basil Chicken Pasta**
- 41. Marijuana Garlic Basil Grilled Shrimp Pasta**
- 42. Marijuana Tea**
- 43. Marijuana Stem Tea**
- 44. Marijuana Bloody Mari**
- 45. Marijuana Screwdriver**
- 46. Marijuana Coffee**
- 47. Marijuana Vodka**
- 48. Marijuana Latte**
- 49. Marijuana Jello Shots**
- 50. Marijuana Iced Coffee**
- 51. Marijuana Cupcakes**
- 52. Marijuana Brownies**
- 53. Marijuana Apple Pecan Galaxy Cake**
- 54. Marijuana Cashew Cookies**
- 55. Marijuana Lemon Bread**
- 56. Marijuana Chocolate Pudding**
- 57. Marijuana Oatmeal Cookies**
- 58. Marijuana Sugar Cookies**
- 59. Marijuana Red Velvet Cupcakes**
- 60. Marijuana Cinnamon Coffee Cake**
- 61. Marijuana Chocolate Milkshake**
- 62. Marijuana Tiramisu Milk Shake**
- 63. Marijuana Flat Bread**
- 64. Marijuana Banana Blueberry Smoothie**
- 65. Marijuana Bread**
- 66. Marijuana Whipped Cream**

- 67. Marijuana Cinnamon Rolls**
- 68. Marijuana Icing**
- 69. Marijuana Scottish Shortbread**
- 70. Marijuana Peanut Butter Bars**
- 71. Marijuana Orange Cake**
- 72. Marijuana Pound Cake**
- 73. Marijuana Caramel Squares**
- 74. Marijuana Butter Cookies**
- 75. Marijuana Caramel Corn**
- 76. Marijuana Scones**
- 77. Marijuana Chocolate Space Cake**
- 78. Marijuana Cheesecake**
- 79. Marijuana Rice Crispy Treats**
- 80. Marijuana Banana Bread**
- 81. Marijuana Truffles**
- 82. Marijuana Chocolate Chip Cookies**
- 83. Marijuana Apple Cornbread**
- 84. Marijuana Pumpkin Muffins**
- 85. Marijuana Orange Dark Chocolate Chip Cookies**
- 86. Marijuana White Chocolate, Cranberry and Macadamia Nut Cookies**
- 87. Marijuana Caramel Walnut Dream Bars**
- 88. Marijuana Malted Milk Ball Cookies**
- 89. Marijuana Maple Snickerdoodles**
- 90. Marijuana Heath Bar Cookies**
- 91. Marijuana Chocolate Iced Marshmallow Cookies**
- 92. Marijuana Brown-eyed Susan's**
- 93. Marijuana Whoopie Pies**
- 94. Marijuana Peanut Butter Cup Cookies**
- 95. Marijuana Nectarine Ice Cream**
- 96. Marijuana Guacamole**
- 97. Marijuana Butterscotch Space Pops**
- 98. Marijuana Munchi Nuggets**
- 99. Marijuana Scooby Snacks**
- 100. Marijuana Peanut Butter Blasted Brownies**
- 101. Marijuana Cinnamon Pecan Sandies**

1. Marijuana Butter



Cooking/Storage Equipment Required:

- A grinder
- A stove to heat the marijuana butter.
- A medium sized heavy duty sauce pan/pot with lid.
- A measuring cup.
- A whisk or a large fork to mix the material with the water/butter solution in the pot.
- Cheese cloth to strain the material before cooling.
- A bowl large enough to hold and cool the Cannabis Butter material.
- A heavy duty plastic wrap to handle and compress the weed butter into a smaller, easier to handle shape.
- A freezable container to store the finished CannaButter.

Ingredients:

- 1lbs of unsalted butter.
- 2cups of water.
- 1 ounce of premium, middle or low grade Cannabis depending on strength preference

Preparation:

Firstly lets grind the Cannabis – Its needs to be nice and fine to make marijuana butter. I'd suggest using a coffee grinder for large amounts. Alternatively hand grinding the Cannabis will definitely help develop your technique!

Cooking:

Bring 2cups of water to a covered boil. Once the water is boiling, add your butter and melt it in the water. Reduce the heat and cover pan so the cannabis butter simmering.

Add the ground Cannabis material to the pan. Once you add the finely ground cannabis powder whisk and mix it into the pot thoroughly. Make sure the solution is nice and smooth, you don't want any lumps in the pot butter crock pot. Once added replace the lid and simmer on the lowest heat. It's important when cooking pot butter that you don't burn the bottom of the pan. This will really effect the taste of the CannaButter.

The CannaButter is now ready to simmer and cook for 22-24 hours. This amount of time is important. It is required to extract the THC from the Cannabis. Once finished take the cannabis butter off the heat.

You are now ready to extract the used Cannabis material from the CannaButter solution. This is a really straightforward step, we're just sieving all the little bits of cannabis from the solution, otherwise the cannabis butter will be full of bits.

Place the cheese cloth over an open bowl and ensure that when the liquid is poured through the cheese cloth will not go with it. Pour the cannabis butter solution into the large bowl.

In the cheese cloth you'll have all the remaining bits of cannabis squeeze and extract as much of the solution from the cheese cloth and material as possible.

Cooling:

Place the bowl with the CannaButter solution into the fridge.

Leave it in the fridge until it has set, normally a few of hours. This will separate the fats from the water. The fat being our beautiful Cannabis Butter.

Removing Your Marijuana Butter and Storing:

Removing the CannaButter is tricky. You basically want to scrape out all of the pot butter that's at the top of the bowl, leaving the water and other stuff at the bottom. Use a spoon or spatula.

Once you've collected all the cannabis butter discard the remaining liquid. Place the cannabis butter in air tight containers and place in the freezer (keeping the CannaButter fresh and the potency high).

2. Marijuana Milk



Ingredients:

- 1/4 gallon whole milk (it should be whole milk to work properly)
- 2 cups heavy whipping cream
- 1 oz. high-grade buds or trimmings from harvest - again, they should be the quality sugar leaves
- 1 tsp. vanilla extract

Directions:

Place the whole milk, whipping cream, vanilla and trimmings/buds in a large pot and heat on low/simmer. It's important that you don't set the heat for anything over low/simmer, because you will get milk that has no potency otherwise. Simmer for 2 hours on low. Next, use a cheesecloth or fine strainer (like a coffee filter) to strain the milk once it's done simmering. This ensures that you don't have any unwanted plant matter in your milk concoction. It's better to pour the milk concoction into ice cube trays and freeze them, if you won't be finishing the milk within 48 hours, but if you and friends will finish it by 48 hours, then you can simply refrigerate and drink as you like. Enjoy!

3. Marijuana Olive Oil



Marijuana-infused olive oil is a favorite among such renowned Cannabis chefs as Doctor Diane. Depending on the dosage, this medication can severely incapacitate even the most seasoned of Cannabis users. The following is a slightly adapted version of Doctor Diane's famous olive oil recipe.

Ingredients:

- 1/4 lbs dry bud or dry trimmings
- 5 cups water (in the pot)
- 2 cups high-grade olive oil

Materials:

- Pressure cooker or crock pot
- Grape press or extra-large coffee press pot
- 1 Medium-length metal spoon
- Latex gloves (not the ones with powder on them)
- Clean Container
- Clean Tupperware
- Fine grape press filter or coffee filter

Directions:

Place the 5 cups of water in the pot and bring to a simmer (not a rolling boil). Add the 2 cups of oil and either 1/4 lb of dry bud or trimmings. Do not stir, as the moving water will do this for you. Cover and turn the heat down to medium-low. You don't want to cook the water off because this helps to keep your product from burning, and thus wasting the THC. After 20 minutes turn down the heat all the way to low. After an additional 40 minutes (1 hour total) turn off the heat and remove the pressure cooker (or crock pot) from the heat surface. The remaining matter in the pot should look like wet mashed up lawn clippings with much of the liquid remaining.

Next, scoop the matter in your crock pot or pressure cooker into your grape press or press pot. While you are doing this, ensure that you spread the matter evenly in the press, so as to get maximum pressing ability. Pour any remaining liquid into the press, as this is where the majority of the THC is concentrated. Heat up 2 cups of water and pour it over what is in the grape press or press pot. Use a fine filter and tighten this over your clean container with rubber bands or something similar. Next, begin the press the matter, slowly but steadily. The funnel from the grape press should be running into your clean container. The color running through the funnel (if it's clear) should be dark green and gold with some tan intertwined. Make sure you get all of the oil, as you won't want to waste one drop of this precious medication (you may have to tilt the press to get all of the liquid into your container. Squeeze out the filter over your container (this is where gloves come in especially handy, as you can become extremely high just from touching the mix) to get all of the oil. The oil should appear as an inch or so wide layer on top with more water underneath. Place this container in the freezer to solidify overnight.

When you pull the container out of your freezer the next day, you should have a clean Tupperware (or similar container) nearby. Use a metal spoon to scrape off the solidified yet somewhat doughy (it is similar to Play-Doh) mixture and place it in your container. The mix should be a light green color. Any brown matter you see is water and as much of this as possible should be removed. Once you have successfully collected all of this precious mix it will be ready to medicate with. Store it in the freezer or it will go bad.

Warning: 1/2 cup of this olive oil is equivalent to 1 ounce of marijuana. Use appropriately for your specific needs. This savory treat is great to spread on toasted bread, use in some of your favorite cooking recipes, and even makes for an extremely effective topical medication.

4. Marijuana Pancakes



Ingredients:

- 2 cups all-purpose flour
- 2 ½ tsp baking powder
- ½ tsp salt
- 1 egg, beaten lightly
- 1 ½ cups milk
- 2 tbsp weed butter, melted

Directions:

1. Sift together first three ingredients (to prevent lumps).
 2. In a separate bowl, mix egg and milk, then add it to flour mix, stirring until just smooth.
 3. Stir in weed butter.
- *Note: If you want to mix it up, throw in blueberries, a tiny dice of apple, or bits of banana.
4. Grease a griddle or nonstick pan with cooking spray or a little vegetable oil.
 5. Heat pan on medium for about ten minutes.
 6. Pour batter to form pancakes of whatever size you like.
 7. Cook first side until bubbles form on top, about three minutes; then flip and cook other side until it, too, is brown, about two minutes.
 8. Serve immediately with weed butter and syrup or hold briefly in warm oven.
 9. Once you have learned how to make marijuana pancakes and have eaten them, tell us about your experience in a comment below!

5. Marijuana Chili Con Carne



Ingredients:

5 tbsp. canna butter
30 oz. black beans
30 oz. black-eyed peas
30 oz. kidney beans
2 chopped onions
3 chopped tomatoes
1.5 lbs. beef
1/3 cup red wine
3 tbsp. Worcester sauce
2 tbsp. chili powder
2 tbsp. cumin
2 tbsp. crushed red pepper or 1.5 tsp. powdered cayenne

Directions:

In the largest pot you have, place all the beans and peas on low heat. Once steam begins to form, add the wine, all spices and worcester sauce. After 30 to 45 minutes, add the chopped tomatoes and onions, stirring occasionally. Add the cooked beef after you have done this. 20 - 30 minutes before ready to serve, add the cannabis butter. Finish cooking, serve and enjoy. Warning, may cause heartburn.

6. Marijuana Balsamic Vinaigrette



Ingredients:

3/4 cup extra-virgin cannabis olive oil
3/4 cup balsamic vinegar
2 finely minced cloves of garlic
2 tsp. dijon-style mustard (optional)
1/2 tsp. oregano
Pinch of salt
Pinch of pepper

Directions:

Now for the really hard part: put all the ingredients in a blender and blend until thoroughly mixed. Store in mason jars in the refrigerator.

7. Marijuana Meat Loaf



Ingredients:

- 2 lbs. ground beef (or ground meat of your choice)
- 1/2 oz. finely ground cannabis
- 1 finely chopped onion
- 1 chopped tomato
- 1 chopped stick celery
- 1 egg
- 4 pieces toast (crumbled into bread crumbs)

Directions:

First, preheat the oven to 375 degrees Fahrenheit. Then mix all the ingredients together in a large bowl. Make sure the meat you use has a decent amount of fat in it, as you will need it for the THC to be properly activated by the heat and absorbed by the fat and egg. Place the newly formed meat dough in a meatloaf pan and bake for one hour or until the internal temperature has reached 160.

8. Marijuana Spinach



Ingredients:

- 1/3 cup cannabis-infused olive oil
- 1 bunch spinach
- 5 cloves garlic, minced
- 1 tsp sriracha sauce (or chili powder)
- 2 tbsp oyster sauce
- 1 tsp black pepper
- Salt to taste

Directions:

Heat the cannabis-infused olive oil in a large saucepan on low. Add the garlic and cook for two minutes, stirring. Add in the chili sauce, oyster sauce, pepper and salt and stir until mixed. Then add the spinach. Cook on one side for about five minutes and then use a spatula to flip the spinach over. Cook on the other side until the spinach becomes tender. Give one final stir before serving and enjoy! Serves four.

9. Marijuana Sautéed Squash



Ingredients:

3 or 4 pieces yellow squash
1/3 cup cannabis-infused olive oil
6 cloves garlic, minced
2 tbsp soy sauce
1 tbsp garlic powder
1 tsp chili powder
Salt and pepper to taste

Directions:

Heat the cannabis olive oil in a large saucepan on very low. Slice the squash into 1/4 inch slices and mince the garlic. Put the squash, garlic, soy sauce, garlic powder, chili powder, salt and pepper into the cannabis olive oil. Do not allow oil to boil. Sautee on low until the squash becomes soft, overcooking allows it to soak up more oil. Transfer the squash to a bowl and drain the leftover oil into a jar to save in the fridge for the next batch. Makes three servings.

10. Marijuana Spaghetti



Ingredients:

- 1/3 cup cannabis-infused olive oil
- 1 package spaghetti
- 1 entire bulb garlic, chopped
- 2 tbsp vegetable oil
- 1 tbsp soy sauce
- Parmesan cheese
- Salt and pepper to taste

Directions:

In a large pot bring water to a boil. Cook the pasta to desired tenderness. In the meantime, dice the garlic and sautee it in the vegetable oil and soy sauce over medium heat until tender. Turn the heat to low and add the cannabis olive oil. Heat for about five minutes and then set aside. Toss the noodles into the oil and mix in salt, pepper and parmesan cheese to taste. Serves four.

11. Marijuana Baked Salmon



Ingredients:

- 1 thawed salmon fillet, 1 lb
- 8 grams cannabis
- 2 cloves garlic, minced
- 1 large onion, chopped
- 1 tsp pepper
- 1 tomato, thinly sliced
- 3 tbsp dry bread crumbs
- 1 tbsp vegetable oil (Optional: replace with cannabis olive oil)

Directions:

Grind up the cannabis with a coffee grinder until it becomes a fine powder. Mix with dry bread crumbs and set aside. Spray a shallow baking pan with non-stick coating. Place the fish in the baking pan and sprinkle with oregano, garlic and pepper. Layer with tomato slices and onion. Mix bread crumbs with oil and put a coat on top of the fish. Bake at 350 degrees for about 12- 15 minutes or just until fish flakes easily. 4 servings.

12. Marijuana Sloppy Joe Sandwiches



Ingredients:

2/3 cup cannabis-infused olive oil
1 1/3 cup ketchup
1/2 cup water
1/4 cup white sugar
1 tbsp brown sugar
1 tbsp red wine vinegar
1 tbsp prepared yellow mustard
1 tsp salt
1/4 tsp ground black pepper
1/4 tsp paprika
2 lbs ground beef
2 tsp minced onion
2 tbsp soy sauce
Hamburger buns

Directions:

Mix together the ketchup, water, cannabis-infused olive oil, white sugar, brown sugar, vinegar, mustard, salt, pepper, and paprika in a large saucepan over low heat. Do not boil, but continue to keep warm. In a separate large saucepan, cook and stir the ground beef, onion and soy sauce over medium-high heat until the beef is browned and fully cooked. Drain the fat from the beef. Stir the beef into the warm sauce, and heat together on low for ten minutes. Scoop onto toasted buns and enjoy with your favorite toppings!

13. Marijuana Pepper and Artichoke Dip



Ingredients:

- 2 tbsp potent cannabis butter
- 2 jars marinated artichoke hearts (6.5 oz)
- 1 leek, diced
- 3 tbsp mayonnaise
- 1 jar roasted red peppers (7 oz)
- 3/4 cup grated parmesan cheese

Directions:

Heat oven to 350 degrees Fahrenheit. Drain and chop the roasted red peppers and the artichoke hearts. In a medium saucepan, melt the cannabis butter slowly on low heat. Sauté the diced leek in the saucepan on low heat until it becomes tender. Stir in the artichoke hearts, roasted red peppers, parmesan cheese and mayonnaise. Place in an 8 inch glass round or square baking dish. Bake for thirty minutes, or until the top of the dip is bubbly and lightly browned. Serve with warmed Marijuana Flat Bread or tortilla chips.

14. Marijuana Caesar Salad



Ingredients:

As many romaine lettuce leaves as you want

4 cooked and crushed strips of bacon

Croutons

3 tbsp. grated parmesan cheese

2 tbsp. cannabis olive oil

2 tbsp. mayonnaise

1 clove garlic (minced)

2 tsp. white vinegar

1 tsp. dijon mustard

1 tsp. anchovy paste (optional, but essential for a TRUE caesar salad)

1/4 tsp. worcestershire sauce

1/4 tsp. salt

1/4 tsp. ground black pepper

Directions:

For the dressing, mix the cannabis olive oil, 2 tsp. of the parmesan, dijon mustard, anchovy paste, vinegar, worcestershire, salt and pepper. Lastly, whisk in the mayonnaise. For the salad, cut the romaine lettuce into bite-size pieces and put in a medium or large salad bowl. Now add the croutons, bacon and the last tbsp. of parmesan cheese. Pour the dressing over it and enjoy one of the easiest and fastest edible recipes ever.

15. Marijuana Chili



Ingredients:

1 oz. finely ground marijuana buds (use mid or low-grade buds if you don't want it to be too expensive)
2 lbs. ground beef
46 oz. tomato juice
40 oz. tomato sauce
2 cups onion (chopped)
1/2 cup green bell pepper (chopped)
1/2 cup celery (chopped)
1/2 cup mushrooms (chopped)
1/4 cup chili powder
2 cups beans of your choice
2 tsp. cumin
1 tsp. salt
3 cloves of garlic (minced)
1/2 tsp. black pepper (ground)
1/2 tsp. oregano
1/2 tsp. sugar
1/2 tsp. cayenne pepper

Directions:

Place 2 pounds of beef in pan or skillet and brown over medium or medium-high heat. Once it is completely browned, drain thoroughly and set aside. Put all ingredients except for ground marijuana in a large pot and bring to a steady boil. After it comes to a boil, reduce heat to low-medium and put in the ground marijuana. Cook for 1.5 to 2 hours, reducing the heat to low after 1 hour. Serve and enjoy.

16. Marijuana Olivada

Ingredients:

1/3 cup cannabis olive oil
3/4 lbs. pitted olives
2 cloves fresh minced garlic
Pepper to taste

Directions:

Put the garlic, olives and cannabis olive oil in a blender, blending until smooth. If it comes out runny, add more olives. Put the paste in a pot or jar and stir in pepper. Put in a mason jar, pour a thin layer of cannabis olive oil on the top and store in the refrigerator. Spread on your favorite sourdough bread, add to egg dishes or even baked potatoes.

17. Marijuana Turkey Stuffing



Ingredients

4 tbsp. (half-stick) canna butter
5.25 cups rye bread crumbs (or any unseasoned bread crumbs)
1/2 cup chopped celery
1 cup almonds/cashews (finely chopped)
1/3 cup finely chopped onions
2 tbsp. poultry seasoning (steak seasoning for duck)
2 tbsp. red wine
1/2 cup chopped wheat grass or chives

Directions:

Melt the butter on a stovetop over low heat or in the microwave on a low setting (this is to ensure that you don't compromise the potency. THC can survive temperatures up to 385 degrees Fahrenheit). Once the canna butter has been melted, mix all the ingredients together and stuff in the bird before cooking.

18. Marijuana Crab Stuffed Mushrooms



Ingredients:

- 2 tbsp cannabis butter
- 3 tbsp cannabis butter, melted
- 24 fresh whole mushrooms, small to medium size
- 1 green onion, minced
- 1 tsp lemon juice
- 1 cup cooked crab meat, diced
- 1/2 cup soft bread crumbs
- 1 egg, beaten with fork
- 1/2 tsp dry dill weed
- 3/4 cup shredded pepper jack cheese
- 1/4 cup dry white wine
- a few leaves basil, cut into thin strips

Directions:

Heat oven to 350. Pour the 3 tbsp melted butter into a 13 X 9 metal pan. Remove the stems from the mushrooms and set the caps aside. Finely chop up the remaining stems. Melt the 2 tbsp butter in a medium saucepan and cook the onion and mushroom together for about 3 minutes. Remove from heat and stir in the lemon juice, crab, soft bread crumbs, egg, dill weed and 1/4 cup of the pepper jack cheese.

Place the mushroom caps into the baking pan, and mix them around until coated in the cannabis butter. Arrange the caps with the cavity side up, and stuff generously with the crab mixture. Top off with the remaining 1/2 cup of cheese, and pour the wine into the pan around the mushrooms (not on top). Bake for 15-25 minutes, until the cheese is melted and slightly browned. Top with the sliced basil and enjoy!

19. Marijuana Flour



Ingredients:

As many marijuana buds (absolutely no stems or seeds) as you wish to make flour out of
Coffee grinder

Directions:

Okay, this one is really simple, but just as potent as canna butter or olive oil, if used in baked goods or any recipe calling for flour. Pick off all the stems and seeds (hopefully there aren't any) and place the buds into a coffee grinder, grinding until the buds become a very fine powder, similar in consistency to that of regular flour. Continue to do this until you have as much flour as you need. Substitute this canna flour for all-purpose flour in any recipe. Just remember to keep the temperature at 380 degrees Fahrenheit or lower, so you don't destroy the cannabinoids.

20. Marijuana Alfredo Pasta Sauce



Ingredients:

1/2 stick (1/4 cup) canna butter

1 cup heavy cream (use medicated milk recipe on cream for an even more potent sauce)

2 cloves garlic (minced)

Oregano to taste

1.5 cup fresh-grated Parmesan or Gruyere cheese

1/4 cup freshly chopped parsley

Directions:

First, melt the canna butter in a saucepan on medium to low heat. Add the heavy cream (hopefully medicated) and simmer on the same temperature for 5 minutes. Add the garlic, cheese and oregano and stir or whisk rapidly, while leaving the temperature on medium to low. 1 minute before you're ready to serve, stir in the parsley and pour over your favorite pasta of a savory and medicated treat.

21. Marijuana Potato and Olive Oil Soup



Ingredients:

- 8 oz. medicated olive oil
- 30 oz. water
- 2 peeled and diced tomatoes
- 8 chopped slices of bacon
- 3 large peeled and chopped potatoes
- 4 chopped garlic cloves
- 1 large chopped yellow onion
- 10 peppercorns
- 3 bay leaves
- Salt to taste

Directions:

Heat all ingredients (except potatoes) in large pot for 15 minutes on 370 degrees Fahrenheit. After the 15 minutes, lower the heat to around 300 - 325, cover and continue cooking undisturbed for another 30 minutes. After the total of 45 minutes is up, add the chopped and peeled potatoes and continue cooking for another 45 minutes. When it's finished, you'll have some very danky and tasty soup. Hint: remove the bay leaves after you're finished cooking the soup.

22. Marijuana Fried Butter Balls



Ingredients:

2 sticks salted canna butter

1/4 cup cream cheese

1 cup flour

1 medium egg

Pepper and dill to taste

1 cup seasoned bread crumbs (Italian seasoning seems to work best)

Peanut oil to deep fry balls in

Directions:

Thoroughly mix canna butter, cream cheese, pepper and dill together in an electric mixer. If you don't have one, ensure that you thoroughly mix it together with a spoon. Next, using either a small spoon or melon spoon, make the mixture into separate 1-inch balls and place on a piece of wax paper on a baking sheet. Place in the freezer and leave there until they are completely frozen. Once they are frozen, coat them in egg, then flour and bread crumbs. Place back in the freezer until frozen. After they are frozen, you can take them out and deep fry in peanut oil for 15 seconds on 350 degrees Fahrenheit. Lastly, before you eat them, drain on a paper towel. Enjoy, but be careful, just one or two of these will fully medicate you, even if your butter is of average potency.

23. Marijuana Cilantro & Sun Dried Tomato Pesto



For a delicious and unique marijuana recipe, spread this pesto on your favorite bread, crackers or as a substitute for pesto pasta.

Ingredients:

- 1/3 cup medicated extra-virgin olive oil
- 1 cup chopped fresh cilantro with or without stems
- 1/2 cup sun-dried tomatoes
- 1 clove of minced fresh garlic
- 1 tbsp. finely chopped green chiles or fresh jalapeño
- 1 tsp. brown sugar
- Salt and pepper as preferred

Directions:

It's not critical, but if time permits, soak the sun-dried tomatoes in the olive oil for at least 2 hours. After they have soaked, blend the cilantro, tomatoes, chile or jalapeño, olive oil, garlic and brown sugar until thoroughly mixed together. Take out, serve and enjoy. You can store it in the refrigerator for up to 2 days.

24. Marijuana Chicken Pot Pie



Ingredients:

- 1 pound chicken breast, boneless and skinless and diced into cubes
- 1 3/4 cup chicken broth/stock
- 1 cup green peas
- 1 cup diced carrots
- 1/2 cup diced celery
- 2/3 cup 2% milk
- 1/3 cup cannabutter
- 1/3 cup diced onion
- 1/3 cup flour
- 1/2 tsp. salt
- 1/4 tsp. crushed black pepper
- 1/4 tsp. celery seed
- 2 9-inch unbaked pie crusts

Directions:

First, preheat your oven to 385 degrees Fahrenheit (this is very important, any temperature over this will begin to diminish the cannabinoids). In a pan, combine the chicken pieces, peas, carrots and celery and add 1/3 cup water, cover and boil for 15 minutes over medium-high heat. After that, remove it from the heat and place in a strainer to drain. Now, in the same pan, cook the onions in butter (either cannabutter or regular butter) until they are soft and begin to become clear. Now, stir in the pepper, salt, flour, and celery seed, subsequently stirring in the chicken broth and milk (for added potency use canna milk). Simmer this over medium-low heat until the concoction begins to thicken (about 10 - 15 minutes). Next, place the pieces of diced chicken in the pie crusts in separate pans. Pour the heated mixture that you just made over the chicken and into the pie crust and pan. Cover this mixture with the alternate top crust and seal the edges, while trimming away and discarding excess dough. Use a butter knife to cut a half-dozen slits in the top to allow moisture and steam to escape. Place in the preheated oven of 385 Fahrenheit for 40 - 45 minutes, or until the pie is golden-brown on top. Take out and allow to cool for 10 minutes before saving. Enjoy!

25. Marijuana Tomato Basil Pasta



Ingredients:

1 lb pasta, preferably spiral or bowtie
4 roma tomatoes
5 cloves garlic, minced
3/4 cup cannabis-infused olive oil
fresh basil
salt and pepper to taste

Directions:

Cook the pasta according to the directions. While the water boils, prepare the sauce. Remove the seeds from the roma tomatoes and dice. Mince the garlic, and chop the basil into strips. Combine the three together in a medium saucepan, heating on low. Add the cannabis-infused olive oil, salt and pepper and stir in. Remove from heat and combine in a separate bowl with the cooked pasta. Makes four very strong servings.

26. Marijuana Mashed Potatoes



Ingredients:

1/2 to 1 stick cannabis butter, depending on potency
4 large potatoes, peeled
1 bunch garlic
1 cup shredded cheddar cheese
1/2 cup sour cream
salt, pepper to taste
dash of olive oil (to roast garlic)

Directions:

First you will want to prepare the roasted garlic. Cut the top off of the bunch and drizzle about a tbsp of olive oil into the garlic. Wrap in foil and bake in the oven for 40-50 mins. Garlic should be tender and come apart with a fork.

While you wait for the garlic to cook, cut the peeled potatoes into cubes and boil them in salted water until tender. Drain the potatoes and mash in a big mixing bowl. Add the cannabis butter, allowing to melt and mix in thoroughly. Then add the sour cream, cheese, roasted garlic, salt and pepper and mix together. Makes about six servings, serve immediately.

27. Marijuana Macaroni and Cheese



Now, one of your favorite childhood meals is available in medicated form. Macaroni and trees is an especially savory way for many patients to medicate. To make this one-of-a-kind edible, simply add your own Cannabis-infused butter to any homemade macaroni and cheese recipe or even a boxed macaroni and cheese container. Whenever it calls for butter, obviously just substitute the medicated butter for regular. Once you have the butter made, the whole process takes less than 15 minutes, making it one of the fastest ways to make a medicated meal. Enjoy macaroni and trees whenever you fancy it.

Also, due to the fact that the recipe generally does not call for too much butter, it is a good idea to make your Cannabis-infused butter more potent than you normally would. It just depends on your personal preference.

28. Marijuana Tinctures



Ingredients:

Everclear or other high-proof alcohol (minimum of 90 proof)

Kief (1.25 grams for every fluid ounce)

Glass jar

2 cheesecloth sheets

2 coffee filters

Gloves

Directions:

Keep both your alcohol and kief as cold as possible (preferably in your freezer or in a sealed bag in a dry ice bath). Place both the cold kief and Everclear in a glass jar and shake it up vigorously for 5 to 7 minutes. After you have done this, return the jar to the freezer. Every 2 hours or so repeat this process for 72 hours (it's okay if you don't do it exactly every two hours). After the 3 days is up you can take the mixture out of the freezer and strain it through two layers of clean cheesecloth. Squeeze out the cheesecloth and save the remaining ball for effective topical use. The liquid that was collected by straining through the cheesecloth should then be filtered 2 times through a single paper coffee filter. While you are conducting this part of the process, be sure to wear gloves. If a clear liquor is used, the mixture should appear as a golden-green color. For those patients who are particularly sensitive to alcohol tastes, extremely sparse amounts of flavoring may be added, such as lemon, cherry, vanilla or banana. Lastly, add this mixture to a small, sterile spray bottle, food-coloring dropper, et cetera.

29. Marijuana Pizza



Medicated pizza is one of the more common edibles found in many dispensaries. The reason why is clear: not only is it a delicious way to medicate, most pizzas are enough to qualify as a meal for patients. This treat is priced around \$20 at most dispensaries. However, a much more rewarding experience can be making your own medicated pizza.

Makes two pizzas.

Ingredients:

Dough:

3 ½ cups flour

1 oz. yeast

1 tsp yeast

8 fl. oz. water

1 tbsp granulated sugar

2 tbsp melted CannaButter (potency depends on dosage of your butter)

Toppings:

2 cups grated cheese of your choice

1 large can of chopped tomatoes

2 tsp freshly ground oregano

Any other desired toppings

5 tbsp melted CannaButter

Instructions:

First, add the flour, yeast and sugar in a large mixing bowl. Then add water and steadily mix it into dough. Cover the bowl with a towel or cloth and set aside in a somewhat warm area for 30 minutes. Uncover, adding the salt and 2 tbsp of melted CannaButter, and mix into a dough ball. Coat this ball in a layer of flour. On a low temperature, simmer any toppings you want in your 5 tbsp of CannaButter. Next, add the tomatoes and oregano and allow to simmer, stirring occasionally, until it is similar to sauce. Now, roll your dough into two separate but even balls. Flatten these and spread your sauce over the dough,

subsequently adding the cheese and any more toppings you want. Bake in the oven for 13 to 18 minutes at 375 degrees.

30. Marijuana Grilled Macadamia-Crusted Tuna with Papaya Salsa



Ingredients

2 cups diced papaya
1/2 red onion, diced
1 red bell pepper, diced
1/4 cup chopped fresh cilantro
2 tablespoons lime juice
1 clove garlic, minced
1/4 teaspoon hot chile paste, or to taste
4 (6 ounce) tuna steaks
1/4 cup THC oil
salt and pepper to taste
3 eggs
1/2 cup chopped macadamia nuts

Directions

Combine the papaya, onion, and red pepper in a bowl. Add the cilantro, lime juice, garlic, and hot chile paste. Toss to combine, then refrigerate until ready to serve.

Preheat an outdoor grill for high heat, and lightly oil grate.

Brush the tuna steaks with olive oil, then season with salt and pepper. Whisk the eggs in a shallow bowl until smooth. Dip the tuna steaks in the egg, and allow excess egg to run off. Press into the macadamia nuts.

Cook the tuna steaks on the preheated grill to your desired degree of doneness, about 2 minutes per side for medium. Serve with the papaya salsa.

31. Marijuana Grilled Salmon



Ingredients

1 1/2 pounds salmon fillets
lemon pepper to taste
garlic powder to taste
salt to taste
1/3 cup soy sauce
1/3 cup brown sugar
1/3 cup water
1/4 cup THC oil

Directions

Season salmon fillets with lemon pepper, garlic powder, and salt.

In a small bowl, stir together soy sauce, brown sugar, water, and vegetable oil until sugar is dissolved. Place fish in a large resealable plastic bag with the soy sauce mixture, seal, and turn to coat. Refrigerate for at least 2 hours.

Preheat grill for medium heat.

Lightly oil grill grate. Place salmon on the preheated grill, and discard marinade. Cook salmon for 6 to 8 minutes per side, or until the fish flakes easily with a fork.

32. Marijuana Maple Salmon



Ingredients

- 1/4 cup maple syrup
- 2 tablespoons soy sauce
- 1 clove garlic, minced
- 1/4 teaspoon garlic salt
- 1/8 teaspoon ground black pepper
- 1 pound salmon
- 2 tablespoons weed butter

Directions

In a small bowl, mix the maple syrup, soy sauce, garlic, garlic salt, and pepper. Place salmon in a shallow glass baking dish, and coat with the maple syrup mixture. Cover the dish, and marinate salmon in the refrigerator 30 minutes, turning once. Preheat oven to 400 degrees F (200 degrees C). Place the baking dish in the preheated oven, and bake salmon uncovered 20 minutes, or until easily flaked with a fork. Melt weed butter on salmon once finished cooking.

33. Marijuana Fish Tacos



Ingredients

2 pounds tilapia fillets
2 tablespoons lime juice
2 teaspoons salt
1 teaspoon ground black pepper
1 teaspoon garlic powder
1 teaspoon paprika
cooking spray
2 tablespoons of weed butter

1/2 cup plain fat-free yogurt
2 tablespoons lime juice
1 1/2 tablespoons chopped fresh cilantro
1 1/2 teaspoons canned chipotle peppers in adobo sauce

16 (5 inch) corn tortillas
2 cups shredded cabbage
1 cup shredded Monterey Jack cheese
1 tomato, chopped
1 avocado - peeled, pitted, and sliced
1/2 cup salsa
2 green onions, chopped

Directions

Rub tilapia fillets with 2 tablespoons lime juice and season with salt, black pepper, garlic powder, and paprika. Spray both sides of each fillet with cooking spray. Preheat grill for medium

34. Marijuana Baked Tilapia



Ingredients

4 (4 ounce) fillets tilapia

2 teaspoons weed butter

1/4 teaspoon Old Bay Seasoning TM, or to taste

1/2 teaspoon garlic salt, or to taste

1 lemon, sliced

1 (16 ounce) package frozen cauliflower with broccoli and red pepper

Directions

Preheat the oven to 375 degrees F (190 degrees F). Grease a 9x13 inch baking dish.

Place the tilapia fillets in the bottom of the baking dish and dot with weed butter. Season with Old Bay seasoning and garlic salt. Top each one with a slice or two of lemon. Arrange the frozen mixed vegetables around the fish, and season lightly with salt and pepper.

Cover the dish and bake for 25 to 30 minutes in the preheated oven, until vegetables are tender and fish flakes easily with a fork.

35. Marijuana Hash Brown Casserole



Ingredients:

- * about 1/2 package of frozen hash browns
- * 4 or 5 eggs
- * about 1/4 pound of your favorite cheese: shredded, grated, or thinly sliced
- * (Optional) Grits and salsa and/or Tobasco, etc.
- * 2 Tablespoons of weed butter

Directions:

Add the 2 tablespoons of weed butter into a large skillet. Add hash browns, stirring so the oil coats most of them. Brown the potatoes for about six or eight minutes, stirring occasionally, until the bottom of the pile starts looking golden. As potatoes are browning, beat the eggs and slice or grate the cheese, if necessary. When the potatoes are light golden on the bottom, flip the potato patty over as cleanly as possible, and pour the eggs over the top. Allow this side to brown until the eggs are mostly solidified, around five or eight minutes. Now flip the mixture over again, as cleanly as possible, and then arrange the cheese in a thin layer on top. Cover the pan if possible and allow the cheese to melt (around eight or ten minutes, less if covered). Serve with salsa and grits.

36. Marijuana Baked Pizza Sandwich



Ingredients:

1 lb Lean Ground Beef
15 oz Tomato Sauce; 1 Cn, OR 15 oz Pizza Sauce; 1 Cn
1 ts Oregano Leaves
2 c Biscuit Baking Mix
1 ea Egg; Lg
2/3 c weed Milk
8 oz Cheese; *
2 oz Mushrooms; Sliced, Drained, 1 Cn
1/4 c Parmesan Cheese; Grated

Preparation:

*Use 1 8-oz package of sliced process American Or mozzarella cheese. Heat the oven to 400 degrees F. Cook and stir the meat in a large skillet until brown. Drain off the excess fat. Stir in half of the tomato sauce and the oregano leaves into the meat mixture. Heat to boiling then reduce the heat and simmer, uncovered, for 10 minutes. While the meat mixture is simmering, mix the baking mix, egg and the weed milk. Measure out 3/4 cup of the batter and set aside. Spread the remaining batter in a greased baking pan 9 X 9 X 2-inches. Pour into the remaining tomato sauce over the batter, spreading evenly. Layer 4 slices of the cheese, the meat mixture, the mushrooms and the remaining cheese on top of the batter and tomato sauce. Spoon the reserved batter on the top of the cheese. Sprinkle the batter top with the grated Parmesan cheese and bake, uncovered, until it is golden brown, 20 to 25 minutes. Cool for 5 minutes before cutting into squares and serving.

37. Marijuana Loosemeat Sandwiches



Ingredients:

2 pounds ground beef
1 teaspoon salt
1/2 teaspoon ground black pepper
1 1/2 cups water
1 onion, chopped
24 slices dill pickle slices
4 ounces prepared mustard
8 hamburger buns
2 tablespoons of weed butter

Preparation:

1. In a large skillet over medium heat, cook the ground beef until brown. Drain. Return to pan with salt, pepper, and water to cover. Reduce heat to low and simmer, uncovered, until water is gone, 15 to 30 minutes.
2. Serve meat on buns topped with chopped onion, dill pickle slices and mustard.
3. Apply weed butter as desired to bun.

38. Marijuana Reuben Sandwich



Ingredients:

- 2 slices rye bread
- 1 tablespoon weed butter, softened
- 2 ounces thinly sliced corned beef
- 2 ounces sauerkraut
- 1 slice mozzarella cheese

Preparation:

1. Heat medium skillet over medium heat. Butter bread on one side. Place one slice of bread, buttered side down, in skillet. Layer corned beef, sauerkraut and mozzarella on bread. Top with remaining slice of bread. Cook, turning once, until bread is browned, sandwich is heated through and cheese is melted. Serve immediately.

39. Marijuana Barbecued Beef Sandwiches



Ingredients:

3 pounds beef chuck
2 onions, chopped
1 (28 ounce) can diced tomatoes, with juice
1/2 cup distilled white vinegar
1/2 cup water
3 tablespoons sugar
1/3 (10 fluid ounce) bottle Worcestershire sauce
salt and pepper to taste
2 tablespoons of weed butter

Preparation:

- 1 Place roast in a Dutch oven, and sprinkle with chopped onions. Cover with tomatoes, water, sugar and Worcestershire sauce. Season with salt and pepper.
- 2 Cook over medium heat with lid slightly ajar for 3 hours.
- 3 Remove meat, and shred with 2 forks. Discard bones, fat and gristle. place shredded meat back into sauce, and cook until liquid is reduced, 15 to 20 minutes.
4. Apply weed butter as desired

40. Marijuana Creamy Basil Chicken Pasta



Ingredients:

- 1 pound campanelle or gemelli noodles
- 1 pound (about 2 large) boneless, skinless chicken breasts, cubed
- ½ cup breadcrumbs
- ¼ cup weed oil
- 6-8 cloves garlic, minced
- 2 cups chicken broth
- 1 ½ cups heavy cream
- 1 teaspoon salt
- ½ teaspoon pepper
- 2-3 cups finely shredded Fontina cheese
- 1 cup chopped fresh basil

Directions:

Boil pasta per package directions. Drain (do not rinse!) and put back into pot. Add about a tablespoon of olive oil and then cover to keep warm.

While the pasta is boiling chop chicken and place in zip top storage bag. Add breadcrumbs shake and use your hands to press crumbs into chicken until completely coated and most of the crumbs are no longer loose.

Heat weed oil over medium heat in a large frying pan. Add chicken and toss occasionally so that all sides get browned. About 7 minutes in add garlic and toss. Try to toss this instead of 'stirring' it, this will help the breadcrumbs stay attached to the chicken. Cook for about 3 more minutes (check largest piece to make sure its done) and remove chicken from pan.

If there is a ton of oil left in the pan pour most of it out, if not, add chicken broth, cream, salt and pepper. Bring to a boil then add cheese, bring back to a boil and cook, whisking occasionally for 5 minutes. Add basil and boil, whisking occasionally, for another 5 minutes. Pour over pasta and stir until combined. Garnish with basil.

41. Marijuana Garlic Basil Grilled Shrimp Pasta



Ingredients:

2 pounds shelled uncooked shrimp.
10 roma tomatoes.
3 TBLS of fresh basil.
6 cloves of garlic.
1 1/4 cup of weed oil.
2 TBLS of lemon juice.
2 TBLS of fresh parsley.
2 TBLS of white wine.
1 TBLS of fresh oregano.
1 teaspoon of salt.
1 teaspoon of pepper.
Angel hair pasta.

Directions:

For shrimp and marinade: Finely chop 3 cloves of garlic, 2 TBLS of fresh parsley and 1 TBLS of fresh oregano and place in a bowl.
Add in 3/4 cup of olive oil, lemon juice, salt, pepper, white wine.
Mix.
Add in shrimp.
Let marinade for three hours.
Grill on low medium heat.
Sauce: chop roma tomatoes, 3 cloves garlic and basil.
Place chopped tomatoes, garlic and basil in a sauce pan.
Add 1/2 cup of weed oil.
Add salt pepper.
Cook for 5 minutes while stirring.
Combine: place sauce on cooked angel hair and then add grilled shrimp.

42. Marijuana Tea



Ingredients:

- 1/2 gram (or more) of your favorite indica, sativa or any combination of both marijuana.
- 3 Cups of Water
- 2 Tablespoons of butter

Directions:

1. First you will need to get around 1/2 gram of your favorite marijuana and grind it up as fine as you can.
(Some that i recommend are Barney's Farm G13 Haze, Green House Seeds Cheese, or LA Confidential)
2. Get small pot and put 3 cups of water in.
3. Turn the stove onto the highest setting possible and bring the water to a boil.
4. Add the 2 tablespoons of butter.
5. Add the 1/2 gram of ground up marijuana.
6. While leaving the stove on the highest heat setting and having the water violently boiling, stir every few minutes making sure that any of the marijuana on the side of the pot is pushed back into the water.
*Note: The point of making Marijuana tea is to extract the THC from the plant. Since THC is not soluble in water alone it requires a fatty substance to cling onto under high heat. With the combination of the high heat from the boiling water then the butter that was added to the mixture the THC can be removed from the marijuana for drinking purposes.
7. All for the marijuana, water and butter to boil on high heat for at LEAST 30 minutes. The longer you are willing to wait the more THC that will be extracted. From my experience 30-40 minutes is usually an ideal time.
*Note: While the water is boiling on high heat, the water will begin to evaporate fairly quickly. Do NOT turn it on and walk away for a half an hour or the water may be gone when you return. Watch and stir every few minutes and as extra water as needed to maintain that the water level is the same as when you started.
8. After at least 30 minutes, you can run the water through a strainer into a cup large enough to hold all the liquid. Now that the THC is removed from the marijuana and now clinging to the butter you no longer need the green.

9. The marijuana tea will be VERY hot so be VERY careful and let it cool for 5 minutes.
 10. Add one of your favorite tea bags to add extra flavor, or drink as is.
 11. Enjoy! As with most things consumed orally it will take 45-60 minutes for the tea to take its full effect.
- *Note: Be prepared to get very stoned. Even with only a 1/2 gram this recipe is much stronger than it seems. Many people have felt the effects for up to 12 hours from consuming the tea!
12. After you have made and consumed the marijuana tea, leave a comment below telling us how the process went for you and how the effects were!

43. Marijuana Stem Tea



Directions:

This recipe only requires that you save up a *minimum* of 3 grams of trichome-covered stems per cup of tea. For those with higher tolerances, double the amount of stems. Also, make sure to add the butter during the brewing of the tea.

Ingredients:

Potent stems

Marijuana butter/olive oil

Water

44. Marijuana Bloody Mari



Ingredients:

2 oz. Marijuana Vodka

4 oz. tomato juice

1 tbsp worcestershire sauce

1 tbsp lime juice

Tobasco sauce to taste

Pepper to taste

Ice

To garnish: green olives, celery stalk

Directions:

Combine ice, Marijuana Vodka, tomato juice, worcestershire sauce, Tobasco, pepper and lime juice in a cocktail shaker. Shake for about ten seconds and pour into a tall glass.

Garnish with olives and the celery stalk. Put on your sunglasses and ride the morning out!

Please enjoy legally and responsibly according to your local laws!

45. Marijuana Screwdriver



Ingredients:

2 oz. marijuana vodka

5 oz. fresh squeezed orange juice

ice

Lemon wedge

Directions:

Put ice into a cocktail shaker. Squeeze the lemon wedge over the ice and put it inside the shaker, followed by the marijuana vodka and the orange juice. Cap and shake for about ten seconds or until mixed, and pour entire contents into a tall glass. Please drink legally according to your local laws, and responsibly. Enjoy!

46. Marijuana Coffee

Ingredients:

As much ground coffee as you want (press pot, Turkish press, standard coffee pot)

1 - 2 grams powdered hash or kief

Water

Directions:

Put coffee in filter or press. Place kief or hash on top of grounds or mix them into the grounds. Make coffee as you normally would. This is a great recipe to start off the day. Unlike most edibles and tinctures, it will not make you hopelessly tired; it acts like a strong sativa, due to the coffee. Add sugar or a little canna milk (Bhang) for added flavor and potency.

47. Marijuana Vodka



You will need:

Vodka

2 glass jars

1/4 ounce of stems

Directions:

Place the stems into the glass jar. Pour enough of your favorite vodka over the stems to completely submerge them. Do not fill the jar up or your vodka will be weak. Place in a dark pantry or closet and let sit for one week. Strain the stems out with a cheesecloth or with a coffee filter, transferring from one jar to another. Chill in the freezer for a few hours. Break it out and enjoy your new happy hour, 4:20 pm!

48. Marijuana Latte



Ingredients: (1 16 oz. latte)

14 oz. canna milk

2 oz. espresso (concentrated coffee)

Flavoring such as vanilla, caramel, gingerbread syrup to taste

Directions:

For this recipe, you will need an espresso machine, which can also be purchased for as little as \$40 dollars. Insert the finely ground coffee grinds into the appropriate spot in the espresso machine and begin making 2 oz. of espresso. Now, begin to steam the milk, making as little bubbles as possible and creating a creamy, hot substance (bubbles are bad and means you tried to move the cup too fast). When the thermometer in the milk shows 130 degrees Fahrenheit, stop steaming. The thermometer is behind and will take a few seconds to catch up to the actual temperature. The ideal final temp for a latte is between 140 and 150 degrees Fahrenheit. By this time, you should have stopped the espresso from dripping when it reached around two oz. Now put a little of your favorite flavor syrup into the espresso shot and swirl around. Pour the espresso and flavoring in a cup or mug. Gently pour the milk in. Enjoy and start your day off right.

49. Marijuana Jello Shots



Ingredients:

10 oz. marijuana vodka (green dragon)
6 oz. Jello mix
16 oz. boiling water
6 oz. cold water

Directions:

Bring the larger amount of water to a rolling boil, subsequently adding the Jello mix to the boiling water. Turn off the heat once the Jello has dissolved. Next add the 6 oz. cold water (to cool it down for the next step) and then add the 10.oz of MJ vodka after the cold water. Pour into shot glasses or small plastic cups and refrigerate for 3 - 5 hours, depending on temperature of the refrigerator.

50. Marijuana Iced Coffee



Ingredients:

6 oz Canna Milk
2 tsp instant coffee mix
1 tsp sugar
3 tbsp warm water

Directions:

In a jar, combine the warm water, instant coffee and sugar. Cover with lid and shake until the mixture is foamy. Pour into a tall glass filled with ice, then add the Canna Milk and stir. Add more sugar or some chocolate syrup if desired.

51. Marijuana Cupcakes



Ingredients:

- 1 1/4 cups flour
- 1/2-3/4 cup sugar (depending upon sweetness desired)
- 1 3/4 teaspoons baking powder
- 1/4 teaspoon salt
- 1/3 cup weed butter
- 1 egg, beaten
- 3/4 cup milk
- 1/2 teaspoon vanilla
- 2/3 cup blueberries (or whatever you wish to use)
- 1/3 cup chopped unblanched almonds, toasted

Directions:

1. Sift dry ingredients together to mix well.
 2. Cut in the butter until mixture resembles coarse crumbs.
 3. Whisk egg vigorously to incorporate air and make the eggs light.
 4. Stir in egg, milk and vanilla and combine thoroughly.
 5. Add to dry mixture and stir together (some lumps should remain) and add the blueberries.
 6. Fill well greased muffin tins with batter until two thirds full.
 7. Bake in a preheated 350°F oven for 20 minutes or until done.
- *Note: Makes 18 large muffins.

52. Marijuana Brownies



OIL Method – What You Need

1. Oil (any other than olive oil)
2. 2.5 grams of any indica or sativa marijuana (Some that i recommend are Barneys Farm G13 Haze, Green House Seeds Cheese, or LA Confidential)
3. A Grinder
4. A Filter (coffee filter, pasta strainer)
5. Brownie mix
6. A Frying pan
7. A wood spoon

For an whole batch of brownies (1 box) a half ounce of dank or an ounce of mids is what you need. Grind up the marijuana in your grinder or a coffee grinder multiple times until it literally turns into powder.

Once the marijuana turns into a powder spread it right onto a frying pan. Its a good idea to match the frying pan to the burner size for an even cook which is important when extracting the THC. Pour oil directly onto the marijuana powder on the pan according to how much the brownie recipe asks for.

Turn the burner on low (numbers 2-3) until it starts to simmer and then lower the burner to the lowest setting (labeled as low or simmer). Leave the burner on for 2-6 hours depending on how much time you have (2 hrs is average) and stir the marijuana in the oil every 30 minutes with a wooden spoon.

When the pot is done, pour the oil mixture into a filter (coffee filter works fine) to strain all the excess marijuana out. You should be left with a musky brown color oil without any grass, stems, or seeds in it. This stuff needs to be filtered out as there is no THC left because it was extracted into the oil.

Use this oil to make the brownies by following the instructions on the brownie box. If you prefer to make weed brownies using butter rather than oil, continue reading.

BUTTER Method – What You Need

1. Butter
2. 2.5 grams of any indica or sativa marijuana (Some that i recommend are Barneys Farm G13 Haze, Green House Seeds Cheese, or LA Confidential)
3. A Grinder
4. A Filter (coffee filter, pasta strainer)
5. Brownie mix
6. A small pot and a larger pot
7. A wood spoon

In order to use butter to extract the THC and bake brownies, two pots are required, one larger and one smaller. The larger one should be filled up with clean water and the same size as the burner for an even burn. Place the smaller pot inside the larger one and throw in 2-3 sticks of butter.

Turn the burner on a low setting until the water in the larger pots begins to simmer. Once this happens, use your judgment on a good setting med – low to establish a near simmer. The water in the larger pot will heat up the THC in the marijuana in the the smaller pot with out burning it which could destroy the THC, making the brownies useless.

Proceed to leave the the burner on for 2-3 hours, or longer. Once done, pour the butter through a filter removing any seeds, stems, or left over marijuana bud which is useless since the THC is now in the butter. Spread this butter throughout the bottom of a large pan and pour the brownie mixture on top. Cook in the oven (350 degrees) for 30 minutes to an hour.

Now that you know how to make marijuana brownies using the butter method, tell us how you liked this method in a comment below!

53. Marijuana Apple Pecan Galaxy Cake



Ingredients:

1 cup flour
1/2 cup whole wheat flour
1/4 tsp cinnamon
1/2 tsp baking soda
1/2 tsp nutmeg
1/2 tsp salt
1 egg
1 cup granulated sugar
2/3 cup cannabis-infused olive oil
1/2 cup pecans, chopped
1 1/2 granny smith apples, peeled and grated
1 gala apple, thinly sliced
15 pecan halves
For the glaze:
1/4 cup brown sugar
2 tsp cannabis infused olive oil
2 tsp water

Directions:

Heat your oven to 325 degrees Fahrenheit. Lightly coat a 9 inch spring form pan with nonstick cooking spray. In a medium bowl, combine the cinnamon, flours, baking soda, nutmeg and salt until blended. In a large bowl, whisk the egg and sugar with the 2/3 cup cannabis-infused olive oil. Stir the flour mixture into the egg mixture, and add the chopped pecans and grated apples. Scrape into the prepared pan and flatten the top with a spatula. Arrange the apples slices on top of the edge of the cake, and arrange the pecan halves in one layer in the center.

Make the glaze in a small microwavable bowl. Mix together the brown sugar and the 2 tsp olive oil and water, and microwave in thirty second intervals until the brown sugar is melted. Brush the apples and pecans with half of the glaze and save the rest.

Bake in the center of the oven until a toothpick inserted into the middle of cake comes out clean, about 45 minutes. Remove from the oven and brush the top of the warm cake with the rest of the glaze. Remove the ring by running a knife around the outside of the cake . Gently remove cake from base. Serve with a scoop of vanilla ice cream.

54. Marijuana Cashew Cookies



Ingredients:

Crust:

4 tbsp (1/2 stick) canna butter

1 cup flour (can use cannabis flour too, but may affect consistency)

1/3 cup packed brown sugar

1/4 tsp. salt

Topping:

1/2 cup butterscotch chips

1/4 cup light corn syrup

2 tbsp. canna butter

1 cup salted cashews

Direction

Preheat the oven to 350 degrees Fahrenheit and put sugar in a medium mixing bowl.

Blend in 2 tbsp. canna butter until the consistency resembles crumbs. Next add the flour and salt, mixing thoroughly. Press into an ungreased pan and bake for 11 - 12 minutes. In a separate container, melt the butterscotch, corn syrup and 2 tbsp. Don't boil it, just simmer. Pour over the crust, subsequently adding the cashews and let cool. Enjoy.

55. Marijuana Lemon Bread



Ingredients:

6 tbsp. (3/4 stick) canna butter
1.5 cups flour
1 cup cane sugar
2 large eggs
1/2 cup milk (canna milk works too)
1/2 cup cane sugar (again)
1/2 cup chopped walnuts (optional)
1 juiced lemon
1 tsp. lemon zest (finely grated lemon peel)
1 tsp. baking powder
1/2 tsp. salt (or lemon salt)

Directions:

First, preheat the oven to 350 degrees Fahrenheit. In a small bowl, mix the flour, salt (or lemon salt) and baking powder, until blended thoroughly. In a separate but larger bowl, mix the softened canna butter, eggs and cup of sugar together. Next add the milk (or canna milk) and flour, first adding milk, then flour, then milk and then flour. Blend this thoroughly as well. Now mix in the lemon zest, followed by the nuts, if you choose to add them. Pour this mixture into a buttered and floured 9 x 5 baking pan. This is essentially the same size as is used to make banana bread loaves. Place this in the preheated oven for 60 minutes. When you take it out, let it cool a few minutes in the pan. At the end of the baking time in the oven, mix the remaining 1/2 cup cane sugar and the juice of the lemon. Make sure to mix thoroughly and use this as a glaze to pour over the cooled bread, if you choose.

56. Marijuana Chocolate Pudding



Ingredients:

2 cups cannabis milk
1 box instant pudding mix, chocolate (14 oz)
1/2 tsp ground cinnamon
1/2 cup frozen whipped topping, thawed

Directions:

Beat the pudding mix, cannabis milk and cinnamon with a whisk for about two minutes. Stir in the thawed whipped topping until thoroughly mixed. Refrigerate for about thirty minutes, and enjoy!

57. Marijuana Oatmeal Cookies



Ingredients:

3/4 cup cannabis-infused olive oil

1/3 cup honey

1 3/4 cup ripe bananas, mashed up

3/4 tsp salt

4 cups uncooked regular oats

1/2 cup nuts, chopped

1/2 cup raisins (Optional: replace with chocolate chips)

Directions

Heat oven to 350 degrees Fahrenheit. In a medium bowl mix together the honey and oil until well blended. Stir in the mashed bananas and salt, mix well. Add the oats, nuts and raisins little by little, stirring in as you go. Drop by spoonfuls onto a cookie sheet and bake for 20- 25 minutes. Allow to cool for five minutes and transfer from baking sheet to cooling rack. Serve warm.

58. Marijuana Sugar Cookies



Ingredients:

- 1 cup softened cannabis butter
- 2.75 cups flour
- 1.5 cups sugar
- 1 egg
- 1 tsp. vanilla
- 1 tsp. baking soda

Directions:

Preheat the oven to 375 degrees Fahrenheit. Next, in a mixing bowl mix the flour, baking powder and baking soda. In a separate but larger bowl, mix the softened butter and sugar until the consistency is smooth, subsequently mixing in the egg and vanilla extract. After this is done, slowly mix in the flour, baking soda and baking powder, rolling the dough into small balls and place on an unbuttered baking sheet, baking for 8 to 10 minutes.

59. Marijuana Red Velvet Cupcakes



Ingredients:

- 1/2 cup canna butter
- 1 cup buttermilk
- 2 eggs
- 2 cups flour
- 1 fl. oz. red food coloring
- 1.5 tsp. baking soda
- 1 tsp. vanilla extract
- 1 tbsp. white vinegar
- 1/3 cup cocoa powder
- 1 tsp. table salt

Directions:

First preheat your oven to 350 degrees Fahrenheit, subsequently greasing two 12-cup cupcake sheets with butter or canna butter. In a mixing bowl mix the softened butter and sugar. After the consistency is fairly fluffy, mix in the buttermilk, eggs, food coloring and vanilla extract. Then stir in the baking soda and white vinegar. In a separate bowl, combine the flour, sugar and salt and begin to mix into the batter. After it is thoroughly blended, put batter in the greased cups and bake for 20 - 25 minutes. Let cool on a rack and add frosting if desired. Enjoy!

60. Marijuana Cinnamon Coffee Cake



Ingredients:

Cake:

- 1 1/4 cups flour (cannabis flour for extra potency)
- 1/4 cup canna butter
- 1/2 cup sugar
- 1/4 cup sour cream
- 1/3 cup canna milk (or regular milk)
- 2 eggs beaten slightly
- 2 tsp baking powder
- 1.5 tsp. cinnamon

Topping:

- 1/3 cup flour
- 1/3 cup brown sugar
- 1/4 cup canna butter
- 1 tsp. cinnamon

Directions:

First, preheat the oven to 375 degrees Fahrenheit, subsequently combining all ingredients for the cake batter in a large mixing bowl. After thoroughly mixing, pour the batter onto an 8 or 9-inch greased/buttered baking pan. After this combine the flour and brown sugar for the topping in a bowl, mixing in the canna butter and cinnamon after. Mix until it becomes chunky and crumbly. Spread over the batter and bake for 28 to 32 minutes.

61. Marijuana Chocolate Milkshake



Ingredients:

3 scoops chocolate ice cream (medicated for extra potency)

1/2 cup canna milk

Chocolate syrup to taste

Directions:

Put all ingredients in a blender and mix until thoroughly blended and smooth consistency. For extra chocolate flavor and presentation, line the inside of a glass with chocolate syrup, pour the milkshake in and enjoy a tasty, medicinal treat.

62. Marijuana Tiramisu Milk Shake



Ingredients:

5 oz. canna milk

3 scoops vanilla ice cream

2 oz. espresso or very strong coffee

1 tbsp. cream cheese

Powdered chocolate

Whipped cream (medicated whipped cream works too)

Directions:

First, put the 2 ounces of espresso in a blender, subsequently pouring in the 5 ounces of canna milk. Now add the cream cheese, as well as the ice cream and blend until the consistency is smooth. After it is blended, fill a tall glass about 1/3 full, then layer with some whipped cream, a dusting of chocolate, followed by more of the blended mixture, more whipped cream and a final dusting of chocolate. Enjoy and remember that this is going to medicate you fully, due to the amount of canna milk, so plan on relaxing and/or sleeping. Great treat after dinner.

63. Marijuana Flat Bread



Ingredients:

1 1/2 tbsp cannabis-infused olive oil

1/2 cup cold water

1 1/2 cup flour

1/2 tsp salt

Optional: Choose one of the following:

cracked black pepper, shredded cheddar cheese, sea salt, parmesan cheese, sesame seeds.

Directions:

Heat your oven to 350 and place a baking stone on the lowest rack. If you have a food processor, put the salt and flour into the bowl and mix in the water and oil until the dough comes together. If you do not have a food processor, do this step by hand. Flour a clean surface in your kitchen and knead the dough for two minutes. Cover the dough and put it in the fridge for at least a few hours, ideally overnight.

Take the dough out and separate into two equal size balls. Roll them out to 1/8 of an inch thickness, keeping the round shape. Using a round pan like a pizza sheet, sprinkle a little flour or cornmeal onto the pan and put the dough on it. You can choose to add your toppings now; sprinkle a thin layer of cheese or sea salt onto the dough. Transfer the dough onto the baking stone in the oven. Bake for eight to ten minutes, or until desired crispness. If you do not have a baking stone you can use a pizza sheet, just make sure to check the bread frequently to keep from burning.

64. Marijuana Banana Blueberry Smoothie



Ingredients:

- 1 cup canna milk
- 2 cups fresh blueberries
- 1 sliced banana
- 1 cup strawberry yogurt

Directions:

Put all ingredients in a blender and blend until the consistency is smooth. Pour, serve and enjoy.

65. Marijuana Bread



Ingredients:

4 cups cannabis flour (see recipe on site)
1.5 cups canna milk (see recipe on site)
1.5 tbsp. granulated sugar
1/2 tbsp. baking powder
1/2 tbsp. baking soda
2 tsp. vinegar (white or cider tastes best)

Directions:

First, preheat the oven to 400 degrees Fahrenheit (note, may need adjusted for high altitudes). Combine the canna flour, sugar, baking powder and baking soda, mixing together thoroughly. Next, combine the vinegar and canna milk, mixing together, before adding to the dry ingredients. After mixing thoroughly, place the dough on a floured surface and knead for a couple minutes. Now, shape the dough into a rounded ball between 1.5 and 2 inches high. Place the ball in a pan and use a knife dipped in flour to cut an "X" into the top of the ball of dough. Place in the oven for 40 minutes, subsequently removing from the oven and, while still hot, pouring 2 tbsp. of melted butter (preferably canna butter) over the bread. Let cool and enjoy with dip, as toast or as a sandwich. For a potent treat, use as toast with canna butter on top.

66. Marijuana Whipped Cream



Ingredients:

1 oz. finely ground marijuana buds or sugar leaves from harvest
2 cups heavy cream
1 tbsp. confectioner's sugar
1 tsp. vanilla extract
Double boiler

Directions:

Over medium heat in the double boiler, heat up the heavy cream, subsequently adding the ground marijuana. Simmer uncovered for 1.5 hours. Next, allow the mixture to cool slightly and pour it into an airtight container, placing the container in the refrigerator for 3 - 4 hours. Take out of the refrigerator and mix in sugar and vanilla, only beating them in for around a minute. Any excess beating or mixing can result in lumpy whipped cream. Place on your favorite desert, in hot chocolate or simply eat with a spoon as it is.

67. Marijuana Cinnamon Rolls



Ingredients:

The Dough:

2 cups cannabis flour (see recipe on site)
2 tbsp. granulated sugar
4 tsp. baking powder
1 tsp. salt
3 tbsp. canna butter
3/4 cup milk (medicated for extra potency)

The Filling:

4 tbsp. canna butter
1 cup brown sugar
3 tsp. cinnamon

The Glaze:

1/2 cup powdered sugar
1/4 cup milk (medicated for extra potency)

Directions:

First of all, preheat your oven to 375 degrees. In a small to medium-sized mixing bowl, combine all the filling ingredients until it forms a crumbly, but well blended mixture (hint: it helps to soften the canna butter first). Next, spread half of this mixture over the bottom of a 9" x 9" pan, or closest size you have. Now, in a large mixing bowl, combine the cannabis flour, sugar, baking powder and salt and mix together thoroughly. Slowly begin to add in more softened canna butter a little at a time until well blended and subsequently mix in the milk. Spread some canna flour on a cutting board or similar surface and roll into a 1/4" thick rectangle. With the other half of your filling, spread it on top of the rolled rectangle of dough. Next, roll the rectangle up into a log and slice into 18 equal segments or 12 if you prefer bigger rolls. Bake for 25 - 30 minutes on 375 degrees Fahrenheit. While this is baking, combine the canna milk (or regular milk) and powdered sugar in a bowl and

spread on top of the rolls once out of the oven. Let cool a minute or two and prepare to get really really medicated.

68. Marijuana Icing



Ingredients:

- 1 3/4 cup confectioners sugar
- 5 tbsp. canna butter (potent)
- 1 tbsp. vanilla extract
- 1 tbsp. milk

Directions:

First, combine the sugar, canna butter, milk and vanilla until the consistency is creamy and smooth. You may need to add sugar or milk to get to desired frosting texture. Spread over your favorite sugar cookies or decorate a cake with it. Note: for cakes you should double or triple the recipe.

69. Marijuana Scottish Shortbread



Ingredients:

2 cups cannabutter
4.5 cups flour
1 cup brown sugar

Directions:

If you're short on ingredients and can't make some of the more complicated recipes, this recipe for Scottish shortbread takes the cake - no pun intended - and only calls for three ingredients. First, preheat your oven to 325 degrees Fahrenheit. Soften the butter and mix thoroughly with the brown sugar. After it is mixed, add about 3/4 of your flour, a little at a time until well blended. Next, layer a flat surface like a cutting board with the remaining flour (about 3/4 of a cup) and begin to knead the dough on it. Shape the dough into 4" x 2" rectangles that are about a half-inch high. Poke around a dozen holes in the cutout with a nail or other similar object and place on an un-greased cookie sheet. Bake in the oven for 20 - 25 minutes or until just slightly golden brown. Enjoy.

70. Marijuana Peanut Butter Bars



Ingredients:

- 1 cup (2 sticks) canna butter melted over low heat
- 2 cups confectioner's sugar
- 2 cups crumbled graham crackers
- 1.5 cups semisweet chocolate chips
- 1 cup peanut butter (can be chunky or smooth)
- 4 tbsp. additional peanut butter

Directions:

Mix the canna butter, sugar, graham crackers, and 1 cup of peanut butter in a mixing bowl until thoroughly blended. Place and press down into an ungreased 9 x 13 baking pan (or the closest size you have). Next, take a double boiler to melt the chocolate chips and 4 tbsp. of peanut butter (you can also use a metal bowl sitting in simmering water or the microwave for this step). Stir every minute or two during this process, ensuring it comes out smooth and well-blended. Spread this mixture over the mixture in the baking pan, subsequently placing your concoction in the refrigerator for 1.5 to 2 hours. Take out of the refrigerator and cut into squares of your preference.

71. Marijuana Orange Cake



Ingredients:

2/3 cup marijuana-infused olive oil
3 blood oranges (seasonal, but regular oranges will work ok.)
1 cup cane sugar
3 eggs
1/2 cup buttermilk or unflavored yogurt
1 3/4 cup regular flour
1 1/2 tsp. baking powder
1/4 tsp baking soda
1/4 tsp. table salt
Whipped cream to for serving, if desired

Directions:

First of all, preheat your oven to 350 degrees and then begin to use a grater to grate off the peel of two of the oranges. Grate the peel into a bowl containing the sugar and mix all of it together when done with the two oranges. Now, cut these two oranges in half and separate each segment and cut these segments into quarters. With the remaining orange, cut it in half and juice it into a measuring cup. Add the buttermilk or yogurt to this mixture until it is 2/3 of a cup combined. Now, while mixing in the eggs and olive oil into the bowl of sugar and orange rhine, also add the buttermilk/orange juice mixture and mix this all together. Now, put the flour, baking powder, salt and baking soda into a sifter and sift into this bowl. Now, add the quarter pieces of the oranges. Then you're going to butter a pan (roughly 9" X 5") and pour the mixture into it, subsequently placing it in the oven for 50 to 55 minutes. After this, take out of the oven, let cool for 5 minutes, serve and enjoy.

72. Marijuana Pound Cake



Ingredients:

1/2 pound (2 sticks) cannabutter and more butter (medicated or regular) to grease the pan
3 cups sugar
1 cup milk (2% is works best)
5 eggs
1/2 cup shortening
3 cups flour
1/2 tsp. salt
1/2 tsp. baking powder
1 tsp. vanilla extract

Directions:

Before you do anything else, preheat your oven to 350 degrees Fahrenheit and have your cannabutter sitting out at room temperature to soften. Next, use either a mixer or spoon and mixing bowl to mix the butter and shortening together. After they're thoroughly mixed, add the sugar, slowly mixing it in as you add it. After you do that, add the eggs one after the other, mixing these in as well. Next, add in a portion of the flour and all of the salt and baking powder. Then, add a portion of the milk. Next, add the remainder of the flour, followed by the remainder of the milk. Use the mixer to completely stir all this in, or use your spoon and mixing bowl to do it thoroughly. After this is done, mix in the vanilla extract and commence to pour onto a buttered and lightly floured pound cake pan (about 10" long x 5" wide x 4" tall) and place in the oven for anywhere between 1 and 1.5 hours. When you can stick a toothpick into the center and it comes out mostly clean with no liquidy dough, it is ready. Next, just let cool and enjoy!

73. Marijuana Caramel Squares



These cannabis caramel squares with sea salt and an excellently decadent treat for you to try. The best part is that they're very easy to make.

Ingredients:

- 1 cup cannabutter (2 sticks or 1/2 pound)
- 1 cup whipping cream
- 1 1/2 cups brown sugar
- 3/4 cup sugar
- 1/2 cup light corn syrup
- 1/4 cup dark corn syrup
- 1 tsp. sea salt
- 1 tsp. vanilla

Directions:

Get out a large saucepan (at least 1/2 or 3/4 gallon capacity) and butter the bottom and sides. You can use cannabutter to do this if you have extra. Now add the 1/2 pound of cannabutter and melt it on very low heat. You do not want to use medium or high heat, because you will burn the butter and thus waste precious cannabinoids. Once the butter is melted, add the brown sugar, sugar, both corn syrups and the whipping cream, adding each ingredient a little at a time and mixing in while doing so. Now that all your ingredients are in, you can briefly raise the heat to medium-high, but no more, and bring the mixture to a boil, stirring off and on while doing so. When it first starts to boil, reduce the heat to medium or just below medium and continue to cook, stirring occasionally until the mixture reaches 248 degrees Fahrenheit.

Once the mixture has reached 248 degrees, remove it from the heat and stir in the tsp. of vanilla. After this is complete, pour the mixture into a 9" baking pan that has been lined with foil and the foil has been greased with butter. Cool it gradually at room temperature, and sprinkle with sea salt once it begins cooling. Make sure it cools completely before you use to foil to lift the brick of caramel out of the pan. Once you do this, cut the pieces into desired size squares - or any shape - and enjoy these potent treats. Wrap in plastic wrap or vacuum-seal and place in refrigerator for up to a week to store.

74. Marijuana Butter Cookies



Ingredients:

1 pound cannabutter (4 sticks)
3.5 cups all-purpose flour
1 cup powdered sugar
1 tbsp. vanilla extract

Directions:

Either let the butter sit out until softened, or microwave on very low setting, until thoroughly softened, but not liquid. Then, in a large mixing bowl, add the butter, vanilla and powdered sugar and mix thoroughly together. After you've done this, mix in the flour at about 1 cup at a time, mixing it in after each one. Putting all the flour in at once will create problems and clumps when trying to get it to a smooth consistency. After all the dough is thoroughly mixed together, form the cookies into desired forms on the cookie sheet, making sure to keep them around an inch high, so they don't get too hard and crispy.

Preheat the oven to 375 and when it's ready, put the cookies in the oven for 10 to 12 minutes, or until golden brown on top. While still warm, sprinkle more powdered sugar on top. Let cool and enjoy one of the most potent cookies you've ever had.

75. Marijuana Caramel Corn



The following is a recipe for it, and all it requires is for you to have one stick (8 tbsp.) of cannabis-infused butter. It should be unsalted if you want the best flavor. Personally, I like to make it extra-potent, but for this recipe, any butter from a dispensary should be fine, since you'll be using all of it.

Ingredients/materials:

-Pan spray -1 brown paper grocery bag -1 bag popped popcorn (just under a cup of kernels if you pop them yourself) -1 medium to large mixing bowl -1 stick or 8 tbsp cannabis-infused butter (preferably unsalted) -1/4 cup light corn syrup -1 cup brown sugar -1 tsp. baking soda -1/4 tsp caramel flavoring

Directions:

First, cut the top 25% of the brown grocery bag away (assuming it's the standard size). Now, spray the inside of the bag until it's heavily coated with the pan spray, such as PAM. Next you'll take the cooked popcorn (without any unpopped kernels) and pour the popcorn in the grocery bag. Take the canna butter, brown sugar, caramel flavoring and corn syrup and place them in the bowl and put in the microwave on medium heat until thoroughly melted, while stirring every 10 or 15 seconds. Once it's thoroughly melted and resembles sauce, then take it out and stir in the baking soda while the mixture is still hot/warm. Pour the caramel mixture over all the popcorn in the bag. Now, fold the top of the bag closed and shake vigorously for 1 – 2 minutes. You can now take it out and enjoy. It will keep either in the refrigerator or an airtight container. Just a handful or two should have you buzzing nicely. Enjoy!

76. Marijuana Scones



Ingredients:

- 1 1/2 tbsp. VERY POTENT marijuana-infused butter
- 2 1/2 cups self-raising flour
- 1 pinch of salt
- 1 tsp. baking soda
- 3 1/4 tbsp margarine
- 1 1/2 tbsp castor sugar
- 2/3 cup milk
- 1 cup dried fruit of your choice

Directions:

First of all, you will want your cannabutter to be extremely potent, since you will be using only 1 1/2 tbsp of it. Otherwise, the effect will be fairly weak. Now, mix the flour, salt, baking soda and margarine into a large mixing bowl. When this mixture looks like breadcrumbs you have it right. Next, on low heat on a stovetop, melt the cannabutter and milk together. Now, add the milk/butter mixture and sugar into the mixing bowl that has the other ingredients and steadily knead it together. Spread the dough onto a flat surface evenly, until it is about 1" thick. Next, either use a pastry cutter or a knife to cut the dough into desired shapes. Place in an oven preheated to 380 degrees fahrenheit for 25 minutes. Take out, let cool and medicate away!

77. Marijuana Chocolate Space Cake



Ingredients:

0.44 pounds (200 grams) white baking flour

200 centiliters milk

2 medium eggs

0.22 pounds (100 grams) powdered cacao or chocolate syrup (as much as you like)

0.40 pounds (180 grams) medicated butter (unsalted)

0.40 pounds (180 grams) powdered sugar

Cake pan

Directions:

Preheat oven to 380 degrees. Put medicated butter in microwave on medium or low setting (too high of heat will eliminate the THC) until it is melted into a liquid paste. Rub non-medicated butter or Crisco on cake pan so it doesn't stick. Mix medicated butter, flour, sugar, eggs, milk and cacao (powdered chocolate or as much chocolate syrup as you like) in a large mixing bowl until the texture is smooth and lump-free. If the consistency is too liquidy, add a little more flour and if it is too thick, add a little more milk. Pour the mixture into the "greased" cake pan. Place in the preheated oven for 21 - 23 minutes. Take out of the oven and let stand for a half-hour. Add your favorite frosting or for an added dose, buy or make medicated frosting using buttermilk, powdered sugar and medicated butter. Frost, serve and enjoy.

78. Marijuana Cheesecake



Cannabis-infused cheesecake is one of the tastiest sweet edibles available. The best way to make medicated cheesecake is to use hash oil or honey oil and melt it slowly into the butter that is called for in the recipe. However, it can also be made using the traditional CannaButter recipe.

Crust

- 1 $\frac{3}{4}$ cups finely crushed graham crackers
- $\frac{1}{4}$ cup finely chopped walnuts or pecans
- $\frac{1}{2}$ tsp cinnamon
- $\frac{1}{2}$ cup melted butter
- 4 - 6 grams hash oil or honey oil (BHO)

Filling

- 3 8 oz. bags of softened cream cheese
- 1 cup fine granulated sugar
- 2 tbsp flour
- 1 tsp vanilla extract
- $\frac{1}{2}$ tsp finely shredded lemon peel
- 2 medium-sized eggs
- 1 egg yolk
- $\frac{1}{4}$ cup milk

Directions

Crust

Slowly melt honey oil or hash oil into the $\frac{1}{2}$ cup of butter just as you would when making regular CannaButter. Next, add the cinnamon, nuts and graham crackers together in a large mixing bowl. Now, mix in the BHO butter. Once this is thoroughly mixed, press it into a non-greased 8-inch spring form pan and set it aside for the time being.

Filling

Preheat oven to 375 degrees. Whip the cream cheese, flour, sugar, vanilla and lemon peel in a mixing bowl with an electric mixer. For the next step, ensure that the mixer is on the lowest or second lowest setting. Add in the 2 eggs and the egg yolk together and wait while it is steadily mixed in. Now, slowly mix in the milk. Pour this mixture into the crust and place in a shallow baking pan. Once the oven is preheated, put the pan in the oven. Bake at 375 for 45 to 50 minutes. When it is properly done, the middle should not really move when lightly shaken. Let cool on a wire rack for 15 to 20 minutes, loosening the sides of the spring form pan after this time. Let it cool for an additional 30 minutes. After this, completely remove the sides of the pan and let cool for another hour. Lastly, cover and let chill in the freezer for 4 hours. Serve and enjoy around a dozen servings.

79. Marijuana Rice Crispy Treats



Making special rice crispy treats is a fun, easy and fast way to make your own marijuana edibles. The recipe calls for Cannabis-infused margarine rather than butter. To make this, simply substitute margarine for butter using the CannaButter recipe. Share these tasty treats with your friends, or hoard them all for yourself, it's up to you.

Ingredients

- 1 10 oz. bag of marshmallows
- 6 cups Rice Krispies cereal (or similar "knock-off" brands)
- 1 12 oz. bag of butterscotch pieces
- 3 tbsp Cannabis-infused margarine

Directions

On an extremely low heat, melt your marijuana margarine in a large saucepan or pot. You will want to make sure that it is on very low heat so that you do not kill off the THC with too high of heat. Add the bag of marshmallows and mix it until the margarine and marshmallows are thoroughly blended. Once they are blended together well, remove from the heat. Quickly, while the mixture is still hot, add the cereal and stir until it is evenly dispersed throughout the mix. Now, mix in the butterscotch pieces, stirring thoroughly. Press your mixture into a greased baking pan and let chill for at least 45 minutes. After this time, you may cut the solidified mixture into whatever size pieces you please. Enjoy these tasty medicated snacks for a long-lasting, enjoyable effect.

80. Marijuana Banana Bread



Marijuana-infused banana bread is loved by Cannabis patients all over. It is a delicious way to medicate and is not overly rich and sweet like many edibles can be. The best way to make banana bread is to use medicated butter or margarine, however it can also be made using extremely finely ground Cannabis.

Materials

Baking grease
1 glass loaf-baking pan
1 stirring spoon

Ingredients

2 cups flour
3 bananas
1/2 cup sour cream or heavy whipping cream
1 cup cane sugar
2 medium-sized eggs
1 tsp baking soda
1/2 cup chopped walnuts
1/2 tsp vanilla extract
1/2 cup CannaButter (potency of bread depends on the potency of the butter)

Directions

Preheat the oven to 350 (this is important as anything over 385 degrees will kill off the THC). Beat the softened butter, eggs, sugar and sour cream (or whipping cream) in a large mixing bowl. Mix in both the vanilla as well as the baking soda. Next, slowly but steadily, add in the flour, mixing it in after each addition to the bowl. When you have mixed in all the flour, add the walnuts. Now, you add the bananas and beat them in until they are as mashed and have as little lumps as possible. Grease your pan and pour the mixture in it. Place in the oven and bake for 55 to 60 minutes.

81. Marijuana Truffles



One of the more common marijuana edibles found at dispensaries, truffles are an extremely tasty way to medicate for many patients. However, these decadent babies are not exclusive to dispensaries. You can make your own right in your kitchen.

Ingredients:

- 12 oz. semi-sweet chocolate morsels
- 1/4 cup super fine granulated sugar
- 2 beaten egg yolks
- 1 cup finely chopped walnuts, hazelnuts or almonds
- 1/3 cup liqueur (Kahlua)
- 4 tbsp CannaButter

Directions:

Slowly melt the chocolate morsels in a fondue pot or double boiler, while steadily adding in the CannaButter. Once the butter has melted in, stirring constantly, add in the sugar until it dissolves in the chocolate and butter. Next, remove the pot from the heat source and add 2 or 3 tablespoons to the beaten egg yolks to warm them up. Once you do this, add the egg yolks with the chocolate into the pot, mixing it in thoroughly. Mix in the almonds and liqueur and pour onto a glass brownie pan. Place in the refrigerator to solidify. After 3 or 4 hours the truffles should be hardened and you may cut and form them to your desire. Store in the refrigerator or freezer. Serve and enjoy.

82. Marijuana Chocolate Chip Cookies



For decades, stoners have been eating pot cookies, and it's clear why. Cannabis cookies are exquisitely good to eat, can be one of the more potent edibles available, are priced fairly (usually between \$5 and \$20 at most dispensaries, depending on dosage) and have long-lasting effects. These decadent ladies will produce an incredibly intense body high, with moderate to high drowsiness. Pot brownies are generally not recommended for daytime use although, depending on the dose, it is possible to function while medicated

Recipe:

Chocolate chips (one 12 ounce bag)

Brown Sugar (1/2 cup)

Egg (1 medium size)

Granulated sugar (1/4 cup)

Baking soda (1/2 tsp)

Flour (1 1/3 cup)

Salt (1/2 tsp)

Cannabis butter (1/2 cup)

Note: Dosage depends on the potency of your cannabis butter.

Preheat your oven to 375 F. Next, mix both of the sugars, butter and egg in a large bowl. Do this by hand. Next, after this is mixed up, add in the baking soda and salt. Then, slowly add in the flour a little bit at a time, mixing it in after each addition. Now, add in the chocolate chips, stirring constantly. Once this mixture is thoroughly blended together, you will need to grease a cookie sheet. Use your clean hands to roll around 1 inch balls of cookie dough and place on the cookie sheet roughly 2 inches apart from each other. Place the cookie sheet in the oven and bake for 10 to 12 minutes, let cool and enjoy your medication.

83. Marijuana Apple Cornbread



Ingredients

- 2 apples, peeled and chopped thinly
- 1+1/2 Cup unbleached white flour
- 1+1/2 cup blue corn meal (or regular yellow corn meal)
- 3+1/2 tsp baking soda
- 1/2 tsp salt
- 1 tbsp Sucanat (Described as unrefined natural sugar made from evaporated sugar cane juice --Ed.)
 - brown sugar will work fine, though
- 2+1/4 cup vanilla marijuana milk
- 1 tsp cinnamon
- 1/4 cup apple sauce
- 2 tbsp maple syrup

Directions:

1. Preheat oven to 400°F.
2. In a large bowl, combine all ingredients except the apple.
3. Mix in the apple. Do not overmix as the bread could become tough.
4. Bake 35-45 minutes on the top shelf of the oven.
5. Bread is done when an inserted knife comes out clean, about 40 minutes.

84. Marijuana Pumpkin Muffins



Ingredients:

- * 1/2 cup canned pumpkin puree
- * 1 egg
- * 3/4 cup milk
- * 2 Tbsp. canola oil
- * 2 cups cake flour
- * 3 tsp. baking powder
- * 1 tsp. ground ginger
- * 1+1/2 tsp. cinnamon
- * 1/2 tsp. ground cloves
- * 1/4 tsp. salt
- * 1/2 cup dark brown sugar, packed
- * 1 cup fresh cranberries, finely chopped
- * 1/4 cup granulated sugar
- * Weed Butter

Directions:

Combine pumpkin, egg, milk, and oil in small bowl. Sift together flour, baking powder, ginger, cloves, and salt in a large mixing bowl. Stir in brown sugar, mix well. Make a "well" in center of the flour mixture. Pour pumpkin mixture into the "well," then sprinkle with cranberries. Stir just until all ingredients are moistened; DO NOT OVER-MIX or the muffins will be tough. Spoon into 12 muffin cups. Bake at 400 degrees for 12 to 15 minutes, until a toothpick inserted in center of a muffin comes out clean. Let sit in pan 1 minute, then roll in granulated sugar while still warm. Enjoy while warm and add weed butter as desired.

85. Marijuana Orange Dark Chocolate Chip Cookies



Ingredients:

- 1/2 c weed butter
- 1/2 c butter flavor shortening
- 3/4 c white sugar
- 3/4 c light brown sugar
- 2 eggs
- 2 tsp mexican vanilla
- grated rind from one orange
- juice from one orange
- 2 1/4 c all purpose flour
- 1 tsp baking soda
- 1 tsp salt
- 2 cups Hershey's Special Dark chocolate chips

DirectionsL

Preheat oven to 350.

Silpat cookie sheets, use parchment, or grease lightly.

Cream the weed butter, shortening, brown sugar, white sugar, orange juice, and vanilla until light and fluffy. Add eggs one at a time beating well after each addition. Combine the dry ingredients and the orange peel and stir in to the creamed mixture. fold in chocolate chips lightly and chill for 20 minutes or so.

Drop by rounded teaspoonfuls on baking sheet and bake 8-10 minutes until light golden brown and still soft, but set in the middle. Let cool on the cookie sheet for 5 minutes and then remove to cooling rack or counter. 3-4 dozen cookies.

86. Marijuana White Chocolate, Cranberry and Macadamia Nut Cookies



Ingredients

3 cups all purpose flour
1 teaspoon baking soda
3/4 teaspoon salt
1 cup (2 sticks) weed butter, room temperature
1 cup (packed) golden brown sugar
3/4 cup sugar
2 large eggs
1 tablespoon vanilla extract
1 1/2 cups dried cranberries (about 6 ounces)
1 1/2 cups white chocolate chips (about 8 1/2 ounces)
1 cup coarsely chopped roasted salted macadamia nuts (about 4 1/2 ounces)

Directions:

Preheat oven to 350°F. Line 2 large rimmed baking sheets with parchment paper. Sift first 3 ingredients into medium bowl. Using electric mixer, beat butter in large bowl until fluffy. Add both sugars and beat until blended. Beat in eggs, 1 at a time, then vanilla. Add dry ingredients and beat just until blended. Using spatula, stir in cranberries, white chocolate chips, and nuts.

For large cookies, drop dough by heaping tablespoonfuls onto prepared sheets, spacing 2 1/2 inches apart. For small cookies, drop dough by level tablespoonfuls onto sheets, spacing 1 1/2 inches apart.

Bake cookies until just golden, about 18 minutes for large cookies and about 15 minutes for small cookies. Cool on sheets. Do ahead Can be made ahead. Store airtight at room temperature up to 2 days or freeze up to 2 weeks.

87. Marijuana Caramel Walnut Dream Bars



Ingredients:

- 1 box yellow cake mix
- 3 tablespoons weed butter softened
- 1 egg
- 14 ounces sweetened condensed milk
- 1 egg
- 1 teaspoon pure vanilla extract
- 1/2 cup walnuts finely ground
- 1/2 cup finely ground toffee bits

Directions:

Preheat oven to 350. Prepare rectangular cake pan with cooking spray then set aside. Combine cake mix, weed butter and one egg in a mixing bowl then mix until crumbly. Press mixture onto bottom of prepared pan then set aside. In another mixing bowl combine milk, remaining egg, extract, walnuts and toffee bits. Mix well and pour over base in pan. Bake for 35 minutes.

88. Marijuana Malted Milk Ball Cookies



Ingredients:

- 2 1/4 cups all purpose flour
- 1 tsp baking soda
- 1/2 tsp baking powder
- 1/2 tsp salt
- 3/4 cup weed butter, room temperature
- 1 cup sugar
- 1/2 cup milk
- 1 tsp vanilla extract
- 1 1/2 cups roughly chopped maltesers/whoppers/malted milk balls

Directions:

Preheat the oven to 350F and line a baking sheet with parchment paper.

In a medium bowl, whisk together flour, baking powder, baking soda and salt.

In a large bowl, cream together weed butter and sugar until light and fluffy. Stir in milk and vanilla, then gradually blend in the flour mixture. Do not overmix; stir only until no streaks of flour remain. Stir in the chopped Maltesers/Whoppers/Malted Milk Balls.

Drop into 1-inch balls (tbsp sized balls) on the prepared baking sheet and bake for 12-14 minutes, until lightly browned.

Cool on baking sheet for 2-3 minutes, then transfer to a wire rack to cool completely.

89. Marijuana Maple Snickerdoodles



Ingredients:

2 cups all-purpose flour
1 1/2 teaspoons baking powder
1/4 teaspoon baking soda
1 1/2 teaspoons ground cinnamon
1/2 cup weed butter, softened
1 cup white sugar
3 tablespoons real maple syrup
1 egg
1/2 cup white sugar
1/4 cup maple sugar

Directions:

Preheat oven to 350 degrees F (175 degrees C). Stir together the flour, baking powder, baking soda, and cinnamon. Set aside.

In a large bowl, cream together the margarine and 1 cup of white sugar until light and fluffy. Beat in the egg and maple syrup. Gradually blend in the dry ingredients until just mixed. In a small dish, mix together the remaining 1/2 cup white sugar and the maple sugar. Roll dough into 1 inch balls, and roll the balls in the sugar mixture. Place cookies 2 inches apart on ungreased cookie sheets.

Bake 8 to 10 minutes in the preheated oven. Cookies will be crackly on top and look wet in the middle. Remove from cookie sheets to cool on wire racks.

90. Marijuana Heath Bar Cookies



Ingredients:

- 2 1/2 cups all-purpose flour
- 1 teaspoon salt
- 1 teaspoon baking soda
- 1 cup (2 sticks) weed butter, softened
- 1 1/2 cups sugar
- 2 eggs
- 1 teaspoon vanilla
- 1 1/2 cups chopped Heath Bar pieces (Eight 1.4 ounce bars)
- 1/2 cup chopped walnuts

Directions:

1. Sift together the flour, salt, and baking soda. Set aside. In a separate bowl, combine Heath Bar pieces and chopped walnuts. Set aside.
2. Beat together the weed butter and sugar. Beat in eggs one at a time, and vanilla.
3. Alternatively mix in the Heath Bar mixture and the flour mixture, a third at a time, until well blended. Chill cookie dough for at least 30 minutes (better an hour or longer).
4. Preheat oven to 350°F. On cookie sheets lined with parchment paper or Silpat, spoon out the cookie dough in small 1-inch diameter balls (size of a large marble). Place dough balls 3 inches away from each other on the cookie sheets. (Make sure there is plenty of room between the cookie balls, and that the cookie balls aren't too big. These cookies spread!)

91. Marijuana Chocolate Iced Marshmallow Cookies



Ingredients:

- 1/2 cup weed butter
- 2 (1-ounce) squares unsweetened chocolate
- 1 large egg
- 1 cup packed brown sugar
- 1 teaspoon vanilla extract
- 1/2 teaspoon baking soda
- 1 1/2 cups all-purpose flour
- 1/2 cup milk
- 1 (16-ounce) package of large marshmallows

Chocolate Icing:

- 6 tablespoons unsweetened baking cocoa
- 3 tablespoons weed butter, melted
- 2 cups powdered sugar
- 4 to 6 tablespoons hot water

Directions:

Preheat oven to 350°F (175°C). Lightly grease cookie sheets or line with parchment paper. Melt weed butter and chocolate in small heavy saucepan over low heat; stir to blend.

Remove from heat; cool.

Beat egg, brown sugar, vanilla and baking soda in large bowl until light and fluffy. Blend in chocolate mixture and flour until smooth. Slowly beat in milk to make light, cake batter-like dough.

Drop dough by spoonfuls 2-inches apart onto prepared cookie sheets. Bake 10 to 12 minutes or until firm in center.

Cut marshmallows in half. Place halved marshmallow, cut side down, onto each baked cookie. Return to oven one minute or just until marshmallow is warm enough to stick to cookie. Transfer to wire racks to cool. Drizzle with icing when cool.
For Chocolate Icing: Combine all ingredients in bowl and beat by hand until smooth.

92. Marijuana Brown-eyed Susan's



Ingredients:

1 c. weed butter
3 tbsp. sugar
1 tsp. almond extract
2 c. flour
1/2 tsp. salt

Frosting:

1 c. powdered sugar
2 tbsp. cocoa
Almond halves
2 tbsp. hot water
1/2 tsp. vanilla

Directions:

Cream weed butter. Add sugar, extract, flour and salt. Roll level tablespoon of mixture into balls. Place on cookie sheet and flatten slightly with thumb print. Bake in 400 degree oven 10-12 minutes (watch them).

Frosting:

Combine sugar and cocoa. Add the water and vanilla. Put 1/2 teaspoon of frosting on each cookie with almond in the center.

93. Marijuana Whoopie Pies



Ingredients:

2/3 c shortening
3/4 c sugar
1 egg
1 tsp vanilla
2-1/4 c flour
1 c Quik chocolate drink mix
1 tsp salt
1 tsp baking soda
1 c marijuana milk

Directions:

Cream together shortening, sugar, egg and vanilla. Mix together flour, chocolate mix, salt and baking soda in a separate bowl, add to creamed mixture, then add milk. Add by tablespoonful to parchment covered baking sheet, bake at 400 degrees for 8 minutes.

Filling Ingredients:

2 c powdered sugar
1 egg white
1/2 c shortening
1 Tb weed butter
1 tsp vanilla extract
1 Tb flour
2 Tb milk

Filling Directions:

Mix together fast until light and fluffy. Assemble cookies. Makes about 18 cookies.

94. Marijuana Peanut Butter Cup Cookies



Ingredients:

- 1 3/4 cups all-purpose flour
- 1/2 teaspoon salt
- 1 teaspoon baking soda
- 1/2 cup weed butter, softened
- 1/2 cup white sugar
- 1/2 cup peanut butter
- 1/2 cup packed brown sugar
- 1 egg, beaten
- 1 teaspoon vanilla extract
- 2 tablespoons milk
- 40 miniature chocolate covered peanut butter cups, unwrapped

Directions:

Preheat oven to 375 degrees F (190 degrees C). Sift together the flour, salt and baking soda; set aside.

Cream together the weed butter, sugar, peanut butter and brown sugar until fluffy. Beat in the egg, vanilla and milk. Add the flour mixture; mix well. Shape into 40 balls and place each into an ungreased mini muffin pan.

Bake at 375 degrees for about 8 minutes. Remove from oven and immediately press a mini peanut butter cup into each ball. Cool and carefully remove from pan.

95. Marijuana Nectarine Ice Cream



Ingredients:

Cookies

- 1 1/2 cups old-fashioned oats
- 3/4 cup all purpose flour
- 1/2 teaspoon baking soda
- 1/2 teaspoon ground cinnamon
- 1/2 teaspoon salt
- 1/2 cup (1 stick) unsalted weed butter, room temperature
- 1/3 cup (packed) dark brown sugar
- 1/3 cup sugar
- 1 large egg
- 1/2 teaspoon vanilla extract

Ice Cream

- Nonstick vegetable oil spray
- 1 1/2 pounds nectarines, pitted, cut into 1/4-inch cubes
- 1/4 cup sugar
- 1 pint vanilla ice cream, softened slightly

Directions:

For cookies:

Position 1 rack in top third and 1 rack in bottom third of oven and preheat to 350°F. Line 2 baking sheets with parchment paper.

Mix first 5 ingredients in medium bowl. Using electric mixer, beat weed butter in large bowl until fluffy. Add both sugars; beat until well blended. Beat in egg and vanilla. Stir in dry ingredients. Using 2 tablespoons batter per cookie, drop 8 mounds onto each sheet, spacing mounds 3 inches apart. Flatten to 2-inch rounds.

Bake cookies 10 minutes. Reverse baking sheets and bake until cookies are golden and dry to touch, about 3 minutes longer. Let cool 2 minutes. Transfer cookies to rack. Cool completely. (Can be made 1 day ahead. Store airtight.)

For ice cream:

Preheat oven to 375°F. Spray large rimmed baking sheet with nonstick spray. Spread nectarines in single layer on sheet. Sprinkle with sugar; toss to coat. Bake nectarines 15 minutes. Stir well. Bake until fruit is tender and juices begin to thicken and caramelize, stirring every 5 minutes to prevent burning, about 20 minutes longer. Transfer fruit and juices to large bowl; mash coarsely; cool. Mix ice cream into fruit. Freeze until almost firm, about 45 minutes.

Place 8 cookies, flat side up, on work surface. Spread 1/3 cup ice cream over each. Top each with 1 cookie, flat side down, and press gently to adhere (reserve any remaining ice cream for another use). Wrap sandwiches in foil and freeze. (Can be made 3 days ahead. Keep frozen.)

96. Marijuana Guacamole

Ingredients:

- 3 avocados - peeled, pitted, and mashed
- 1 lime, juiced
- 1 teaspoon salt
- 1/2 cup diced onion
- 3 tablespoons chopped fresh cilantro
- 2 teaspoons of crushed cannabis
- 2 roma (plum) tomatoes, diced
- 1 teaspoon minced garlic
- 1 teaspoon of Cannabis oil
- 1 pinch ground cayenne pep

Directions:

In a medium bowl, mash together the avocados, lime juice, cannabis oil and salt. Mix in onion, cilantro, cannabis, tomatoes and garlic. Stir in cayenne pepper. Refrigerate 1 hour for best flavor, or serve immediately.

97. Marijuana Butterscotch Space Pops

Ingredients:

1 cup sugar
1/3 cup corn syrup
1/2 cup water
1/4 teaspoon cream of tartar
1/4 to 1 teaspoon flavoring
liquid food coloring
1 to 2 teaspoon(s) citric acid (optional)

Directions:

1. Prepare either a marble slab or an upside-down cookie sheet (air underneath the sheet will help the candy to cool faster), by covering it with parchment paper and spraying it with oil. If you're using molds, prepare the molds with lollipop sticks, spray with oil, and place them on a cookie sheet or marble slab.
2. In your pan, over medium heat, stir together the sugar, corn syrup, water, and cream of tartar with a wooden spoon until the sugar crystals dissolve.
3. Continue to stir, using a pastry brush dampened with warm water to dissolve any sugar crystals clinging to the sides of the pan, then stop stirring as soon as the syrup starts to boil.
4. Place the candy thermometer in the pan, being careful not to let it touch the bottom or sides, and let the syrup boil without stirring until the thermometer just reaches 300degrees F (hard-crack stage).
5. Remove the pan from the heat immediately and let the syrup cool to about 275degrees F before adding flavor, color, cannabis tincture and citric acid (adding it sooner causes most of the flavor to cook away).

CAUTION

Be careful! The sugar syrup is extremely hot! If you burn yourself, run cold water over your hand for several minutes, but do not apply ice.

6. Working quickly, pour the syrup into the prepared molds and let cool for about 10 minutes. If you're not using molds, pour small (2-inch) circles onto the prepared marble slab or cookie sheet and place a lollipop stick in each one, twisting the stick to be sure it's covered with candy. (It helps to have a friend do this since you need to work quickly.)
7. Let the lollipops cool for at least 10 minutes, until they are hard. Wrap individually in plastic wrap or cellophane and seal with tape or twist ties. Store in a cool, dry place.

Tips:

- Don't have any molds? You can simply pour small circles of syrup onto a greased cookie sheet and place sticks in the middle to make pops.

- It's best not to make lollipops on a rainy or humid day. Cooking candy syrup to the desired temperature means achieving a certain ratio of sugar to moisture in the candy. On a humid day, once the candy has cooled to the point where it is no longer evaporating moisture into the air, it can actually start reabsorbing moisture from the air. This can make the resulting candy softer than it is supposed to be.

FAQ:

- Why do I add corn syrup?

Corn syrup acts as an "interfering agent" in this and many other candy recipes. It contains long chains of glucose molecules that tend to keep the sucrose molecules in the lollipop syrup from crystallizing. Lots of sucrose crystals would result in grainy, opaque candy instead of the clear, glassy lollipops you're trying to create.

- What is cream of tartar?

Cream of tartar, or potassium bitartrate, is a fine white powder that is a by-product of the wine-making process. It's derived from argol, or tartar, which forms naturally during the fermentation of grape juice into wine and is deposited on the sides of the wine casks. It is useful in this recipe because it's an acid, another form of "interfering agent," which inverts sucrose into fructose and glucose and thereby helps to prevent crystallization of the sugar syrup.

- Why do I add citric acid?

Citric acid, sold as colorless crystals or powder, is an optional ingredient that adds tartness to fruit-flavored candies. The sour coating on the "super-sour" candies that are so popular today is a mixture of citric acid and sugar. You can find it in many supermarkets, craft stores, and baking supply stores - sometimes it's kept in the Kosher food section and is called "sour salt." It's also what gives fruits such as lemons and limes their sour taste.

- Why do I need to stop stirring after the syrup begins to boil?

At this point, you have dissolved the crystal structure of the sugar. Stirring or other agitation is one of the many factors that can encourage the fructose and glucose molecules in your syrup to rejoin and form sucrose - crystals of table sugar.

- Why do I wash down the sides of the pan?

Again, the sugar crystals are dissolved at this point in the process. A single "seed" crystal of sugar clinging to the side of the pot might fall in and is another factor that can encourage recrystallization.

Some tips for flavoring hard candy

You can use flavoring extracts that are available in the baking supplies section of your local

supermarket, such as vanilla, almond, anise, maple, and lemon. Approximately 1 teaspoon of this kind of flavoring should be enough for a batch of lollipops.

There are also highly-concentrated flavorings specifically for candy making, available online or in specialty stores. The flavor choices are almost endless. These usually come in tiny 1-dram (1 teaspoon) bottles, and 1/4 teaspoon should be sufficient to flavor a batch of lollipops.

It's a good idea to have the flavors and colors that you will add to your candy measured out and ready beforehand. You will need to work quickly once the syrup reaches the hard-crack stage because it will harden quickly!

When using stronger flavors such as cinnamon, mint, and cherry, you can use a small amount (about 1/4 teaspoon). Subtler flavors such as lemon, strawberry, orange, and peach require more (1/2 to 1 teaspoon.) You can add about 1/2 teaspoon of vanilla extract with these flavors to accent them and add a "creamy" flavor.

If you're making several batches, save the stronger flavors for last or they may contaminate the other batches. Be sure to wash all measuring and mixing spoons in between batches as well.

- Hard-Crack Stage
300degrees F - 310degrees F
Sugar concentration: 99%

The hard-crack stage is the highest temperature you are likely to see specified in a candy recipe. At these temperatures, there is almost no water left in the syrup. Drop a little of the molten syrup in cold water and it will form hard, brittle threads that break when bent. CAUTION: To avoid burns, allow the syrup to cool in the cold water for a few moments before touching it!

98. Marijuana Munchi Nuggets

Ingredients:

- eggs
- dry dill weed
- pepper
- salt
- flower
- dry savory
- sour cream (optional)

Directions:

- beat 3 eggs in a bowl,
- add some salt, pepper, dry dill weed and dry savory;
- mix it all up with flower until it becomes a smooth paste;
- take spoons of paste and dip them in a pan of boiling oil;
- when the nuggets get golden, take them out..

the sour cream is for dipping (optional)

99. Marijuana Scooby Snacks

Ingredients:

2 cups flour
2 eggs
1 cup dry oatmeal
1 tbl vanilla
1/2 cup cocoa
1/2 cup sugar
1/4 pound (1 stick) butter

Directions:

Preheat oven to 350 degrees. Combine all ingredients in a large mixing bowl. If there is not enough liquid to mix all ingredients after 5 minutes of stirring, add a tiny amount of milk to aid in mixing of remaining ingredients. Taste batter before cooking and adjust amount of sugar to your liking. Place on a lightly greased cookie sheet and bake for 8 to 12 minutes, depending on how large you made your cookies. Can be cooked for a shorter time for chewier cookies, or a longer time for drier, crisp cookies.

100. Marijuana Peanut Butter Blasted Brownies

Ingredients:

- 3 ½ oz. bittersweet chocolate
- ¾ cup ganja butter
- 3 extra large eggs
- 1 cup organic brown sugar, packed
- 1 tea. vanilla extract
- 1 cup minus 1 tb. of barley flour
- 2 tbs. unsweetened cocoa powder

¼ tea. sea salt

Peanut Mixture:

- ¾ cup smooth peanut butter (no sugar added; just peanuts)
- ¼ cup organic brown sugar, packed
- 1 tb. barley flour
- pinch sea salt
- 5 tbs. organic whole milk

2 tbs. roasted, unsalted peanuts

Directions:

Preheat oven to 350F. Break up the chocolate and put in a heat proof bowl with the butter. Set the bowl over a saucepan of steaming hot water and melt gently, stirring frequently. Remove the bowl from the saucepan and leave to cool until needed.

Break the eggs into a mixing bowl and beat well with a whisk or an electric mixer. Add the sugar and the vanilla and whisk until the mixture is very thick and mousse-like.

Whisk in the melted chocolate mixture. Sift the flour, cocoa, and salt onto the mixture and mix until thoroughly combined. Transfer the mixture to the prepared pan and spread evenly.

Put all the ingredients for the peanut mixture minus the peanuts into a bowl and mix well. Drop teaspoonfuls of the mixture, evenly spaced, onto the chocolate mixture. Use the end of a chopstick or teaspoon handle to marble or swirl both mixtures. Scatter the peanuts over the top.

Bake in the preheated oven for about 20 minutes or until just firm. Test doneness by sticking a toothpick into the center. It should be slightly fudgy with crumbs attached. Leave to cool before removing from the pan and cutting into 16 squares. Each brownie is one dose.

101. Marijuana Cinnamon Pecan Sandies

Ingredients:

1. 1 cup ground pecans
2. 1 cup cannabutter
3. 2 cups all purpose flour
4. ½ teaspoon baking powder
5. 1 tablespoon vanilla extract
6. 1 cup natural brown sugar
7. 2 teaspoons cinnamon

½ cup sifted powdered sugar

Directions:

Cream the weed butter and sugar together in a mixing bowl until smooth. While creaming, add in the vanilla. Sift together the flour and baking powder and gradually add it to your mixing bowl. Add the chopped pecans. Cover the dough and chill for 3-4 hours.

Remove the dough from the refrigerator and roll it into golf-sized balls before gently flattening them in your hand and placing them on an ungreased cookie sheet. Bake for about 20 minutes at 325°F or until slightly firm and golden. Remove from the oven and gently placing them on a cooling rack. Combine the sifted powdered sugar and cinnamon and then dust them with the mixture. Allow them to completely cool to avoid crumbling. Enjoy!

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