



# THE MARIJUANA COOKBOOK- CTU'S POT RECIPES

Written by Cannabis Training University (CTU)

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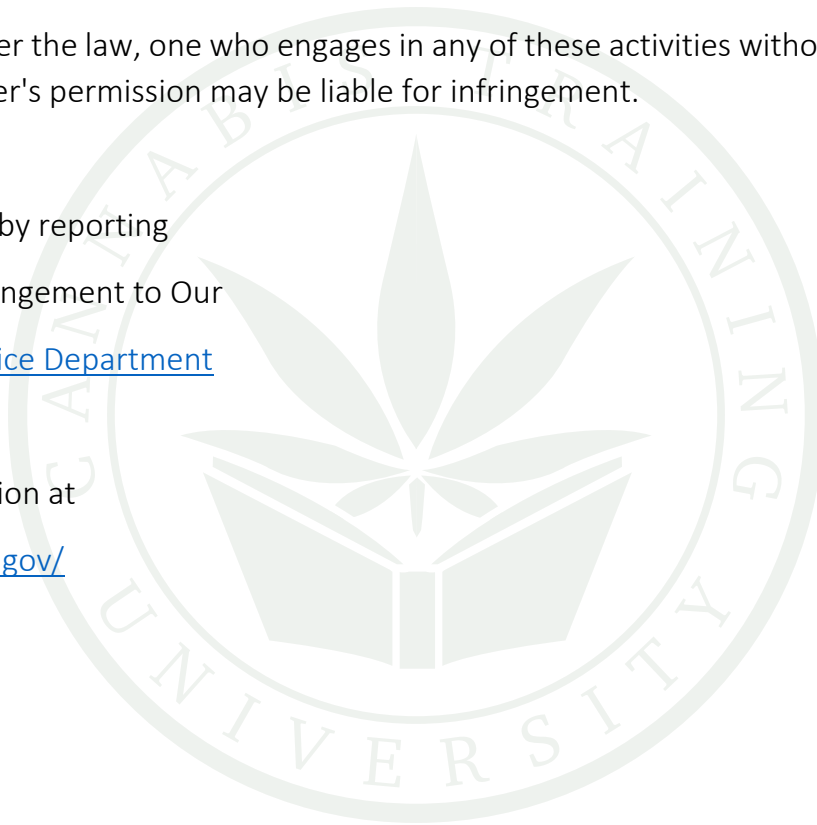
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## INTRODUCTION



Here are 50 easy, tasty, Marijuana Recipes  
for you to enjoy!

**In this section you will learn delicious recipes for everything from Salad Dressings, to  
Steak Marinades, to Mashed Potatoes to Desserts!**

**All using Marijuana (Cannabis)!**



## DISCLAIMER:

Cooking with Marijuana—like any possession or use of the plant—is illegal, except for medically sanctioned purposes in active medical marijuana states or countries. The following recipes are intended for legal medical usage and are not encouragement to break the law.

Warning \*When ingesting Marijuana it can take anywhere from **60 minutes to 3 or 4 hours** to begin experiencing the medicinal effects. Therefore, it is always wise to **start small and wait for the effects** before deciding if consuming more is in your best interest or not.



## SALAD DRESSINGS & MARINADES



### MARIJUANA EVERYDAY SALAD DRESSING

**MAKES:**  $\frac{3}{4}$  cup

1 tsp Dijon-style mustard, smooth or grainy

2 tbsp + 1 tsp wine vinegar

$\frac{1}{4}$  cup canna-oil

$\frac{1}{4}$  cup olive oil

1 tbsp flax seed oil

Whisk mustard into vinegar. Add both olive oil, and Marijuana oil in a thin stream, whisking constantly until oil is emulsified. Whisk in flax seed oil, and use immediately.



## MARIJUANA-LEMON PEPPER DRESSING

**MAKES:**  $\frac{3}{4}$  cup

2 tbsp fresh lemon juice

1 tbsp wine vinegar

$\frac{1}{4}$  tsp salt

$\frac{1}{2}$  tsp cracked black peppercorns

1 dash stevia powder

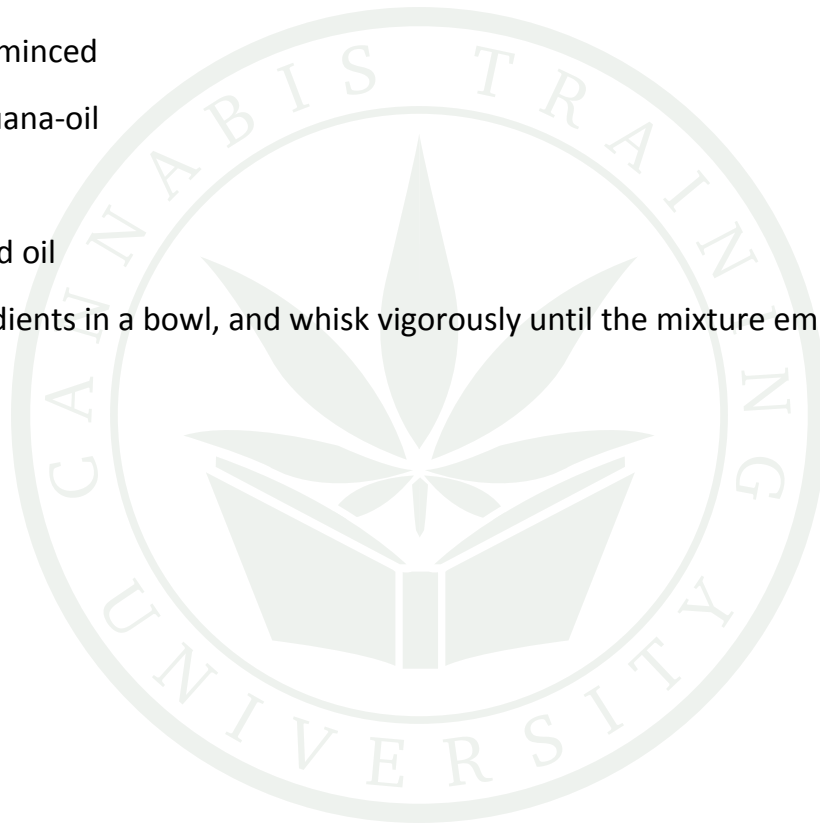
1 clove garlic, minced

$\frac{1}{4}$  cup Marijuana-oil

$\frac{1}{4}$  cup olive oil

1 tbsp flax seed oil

Place all ingredients in a bowl, and whisk vigorously until the mixture emulsifies.







## MARIJUANA MARINADE

**MAKES: enough for 20 lb of food**

1 red onion, sliced

1 whole head garlic, cloves minced

4 tsp salt

4 tsp ground white pepper

4 tsp freshly ground black pepper

4 tsp paprika

3 tsp dried basil

4 tsp Worcestershire sauce

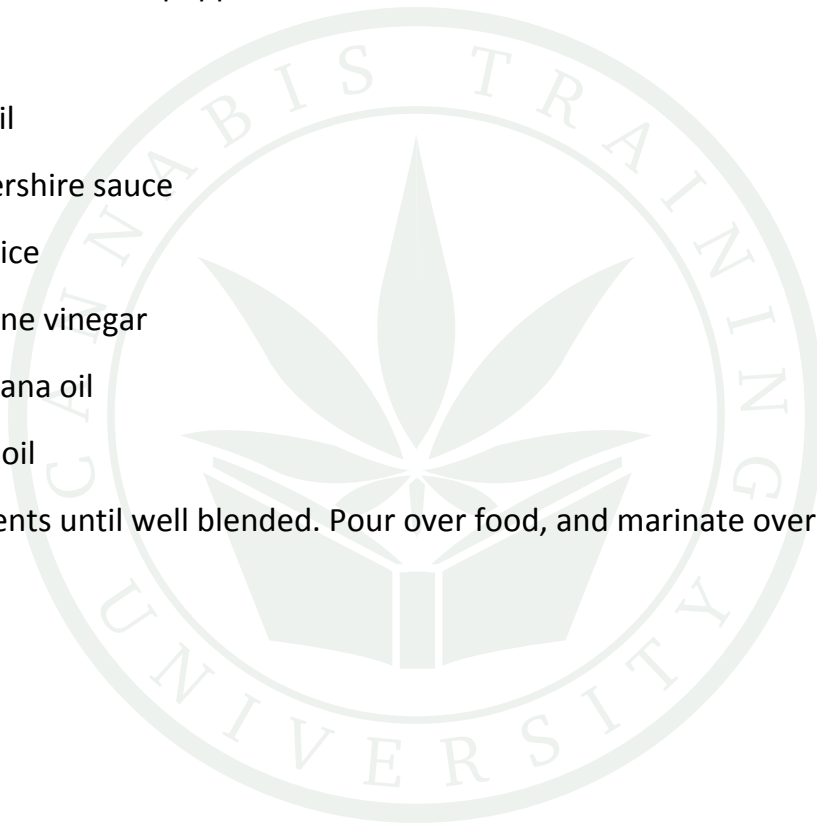
1 cup lemon juice

1¼ cups red wine vinegar

1/2 cup Marijuana oil

3 cups of olive oil

Mix all ingredients until well blended. Pour over food, and marinate overnight.





## CILANTRO MARIJUANA MARINADE

**MAKES:** ½ cup

1 bunch cilantro, leaves only, finely chopped

juice of 1 lemon

3 cloves garlic, minced

¼ cup cup Marijuana oil

¼ cup olive oil

¼ tsp freshly ground black pepper

Mix all ingredients together.





## BÉARNAISE SAUCE

- 2 tbsp finely chopped shallots (or green onions)
- 1 tbsp finely chopped fresh tarragon (or 1 tsp dried tarragon)
- 2 tbsp white wine vinegar
- 2 tbsp dry white wine (or vermouth)
- 5 egg yolks, at room temperature
- 1/4 cup Marijuana butter
- ¼ cup regular butter
- fresh lemon juice to taste
- pinch of salt
- pinch of freshly ground black pepper

In a small saucepan, combine the shallots, tarragon, vinegar, and wine. Bring mixture to a boil, and reduce to 1 tbsp of liquid. Strain into a bowl and set aside.

In a small bowl, whisk the egg yolks and set aside.

Set the bowl with the reduced liquid over a pan of hot water over low heat. Piece by piece, add about half the butter to the liquid, whisking constantly until melted. Add the egg yolks slowly, drop by drop or in a thin stream, whisking constantly. Add the remaining butter, and whisk until well amalgamated. Sauce should be warm and slightly thickened. Remove from heat and whisk in lemon juice, salt, and pepper. Set the bowl set over hot water to keep sauce warm, whisking occasionally, until ready to serve.

## VEGETABLE DISHES



### MARIJUANA SPINACH

**SERVES: 6**

2 bunches fresh spinach

1 tbsp Marijuana butter

1 clove garlic, minced

1 tbsp pine nuts

1 tbsp sun-dried tomato flakes (optional)

Steam spinach. Melt Marijuana butter with garlic, pine nuts, and tomato flakes.

Pour over spinach, mix slightly, and serve.



## MARIJUANA ASPARAGUS WITH SESAME SEEDS

**SERVES: 6**

2½ lb asparagus, trimmed

2 tbsp Marijuana oil (or melted Marijuana butter)

2 tbsp minced shallots

2 tbsp sesame seeds, lightly toasted

1 lemon

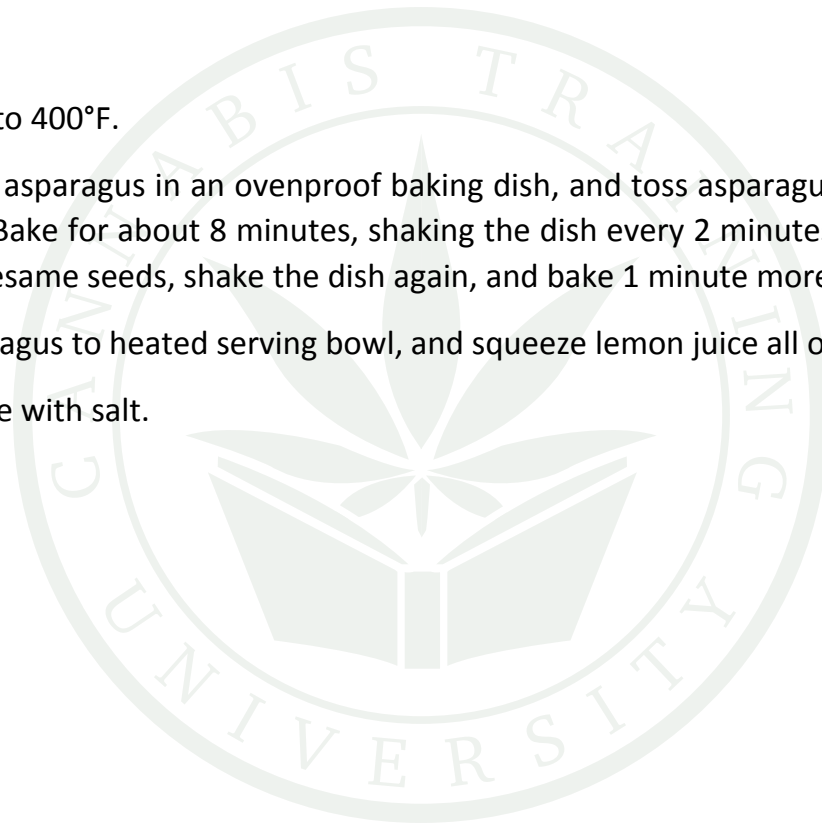
salt to taste

Preheat oven to 400°F.

~Place oil and asparagus in an ovenproof baking dish, and toss asparagus to completely coat with oil. Bake for about 8 minutes, shaking the dish every 2 minutes or so. Add the shallots and sesame seeds, shake the dish again, and bake 1 minute more.

Transfer asparagus to heated serving bowl, and squeeze lemon juice all over.

Season to taste with salt.





## SAUTÉED MARIJUANA ZUCCHINI

**SERVES: 4**

6 medium zucchini, washed and trimmed

2 tsp salt

2 tbsp Marijuana butter (or Marijuana oil)

juice of ½ lemon

~Salt and freshly ground black pepper to taste

Slice zucchini into thin matchstick-like pieces (or use the small julienne disk of a food processor). Add salt, stir well to mix, and let stand 1 hour.

Rinse zucchini with water in a colander, and squeeze dry in a tea towel.

Melt Marijuana butter slowly in a heavy skillet over low heat. Raise heat to medium, and sauté zucchini for about 1 minute. Remove to a serving dish, and season with lemon juice, salt, and pepper.



## BEEF & MEATS



### MARIJUANA GARLIC AND RED WINE FILET MIGNON

**Serves: 4**

4 6-ounce filet mignon portions, each ~2 inches thick

4 cloves garlic, thinly sliced

salt to taste

¼ cup Marijuana oil

¼ cup olive oil

¼ cup balsamic vinegar

4 oz white mushrooms, thinly sliced

½ bottle red wine (cabernet sauvignon)

Slice into each filet lengthwise, creating a small pocket. Stuff each pocket with the equivalent of 1 clove of garlic, and season filets with salt.

Mix both types of oils and vinegar, and brush liberally over each filet.

Heat olive oil in a large skillet over medium-high heat. Sear filets for 2 minutes per side. Remove filets from skillet; add mushrooms and cook for 3–4 minutes, or until soft. Push mushrooms to the edges of the pan, and return filets. Add the wine, cover, and simmer for 10 minutes for filets that are medium done.



## MARIJUANA CHICKEN CORDON BLEU

### Serves:6

6 skinless, boneless chicken breast halves

6 slices Swiss cheese

6 slices ham

3 tablespoons all-purpose flour

1 teaspoon paprika

2 tablespoons Marijuana butter

4 tablespoons regular butter

1/2 cup dry white wine

1 teaspoon chicken bouillon granules

1 tablespoon cornstarch

1 cup heavy whipping cream

Pound chicken breasts if they are too thick. Place a cheese and ham slice on each breast within 1/2 inch of the edges. Fold the edges of the chicken over the filling, and secure with toothpicks. Mix the flour and paprika in a small bowl, and coat the chicken pieces.

Heat the two butters in a large skillet over medium-high heat, and cook the chicken until browned on all sides. Add the wine and bouillon. Reduce heat to low, cover, and simmer for 30 minutes, until chicken is no longer pink and juices run clear.

Remove the toothpicks, and transfer the breasts to a warm platter. Blend the cornstarch with the cream in a small bowl, and whisk slowly into the skillet. Cook, stirring until thickened, and pour over the chicken. Serve warm.



## SEAFOOD RECIPES



### MARIJUANA MUSTARD-CRUSTED HALIBUT

**SERVES: 1–2**

- 6 oz center-cut halibut steak
- 1 tsp whole-grain mustard
- 1 tsp chopped fresh thyme
- 1 tbsp chopped fresh oregano
- 1 tsp chopped fresh rosemary
- ½ tsp freshly ground black pepper
- 1 tsp water
- 2 tbsp Marijuana butter

Preheat oven to 350°F. (175 Celsius)

In a small bowl, combine the mustard, thyme, oregano, rosemary, pepper, and water and blend well to make a paste. Butter an oven-proof baking dish. Place halibut in the dish and spread with the mustard-herb paste. Bake for 15–20 minutes, or until fish flakes easily with a fork.



## MARYJANE'S GRILLED SWORDFISH

**SERVES: 6**

1½ lb swordfish steaks

1/4 cup Marijuana Cilantro Marinade

1/4 cup Béarnaise Sauce

Brush both sides of the swordfish with Cilantro Marinade, cover, and marinate in the refrigerator for several Hours. Broil or grill swordfish for 5–10 minutes per side, depending on the thickness of the steaks. Be careful not to let the swordfish burn.



## HUMMUS RECIPES



### HOMEMADE HIGH HUMMUS

**MAKES: 2 Cups**

1 (15.5 ounce) can garbanzo beans (chickpeas), drained

1/3 cup pitted Spanish Manzanilla olives

1 teaspoon minced garlic

2 tablespoons Marijuana oil

2 tablespoons lemon juice

~Place garbanzo

1 ½ teaspoons chopped fresh basil

1 teaspoon cilantro leaves

salt and pepper to taste

Place beans, olives, and garlic into the bowl of a blender or food processor. Pour in Marijuana oil and lemon juice; season with basil, cilantro, salt, and pepper. Cover and puree until smooth. Hummus can be served immediately, or covered, and stored in the refrigerator until ready to use.



## BLACK BEAN BUDS HUMMUS

**Makes: 8 Servings**

- 1 clove garlic
- 1 (15 ounce) can black beans; drain and reserve liquid
- 2 tablespoons lemon juice
- 1 1/2 tablespoons tahini
- 3/4 teaspoon ground cumin
- 1/2 teaspoon salt
- 1/4 teaspoon cayenne pepper
- 1/4 teaspoon paprika
- 10 Greek olives
- ¼ cup Marijuana Oil

Mince garlic in the bowl of a food processor. Add black beans, 2 tablespoons reserved liquid, 2 tablespoons lemon juice, tahini, 1/2 teaspoon cumin, 1/2 teaspoon salt, and 1/8 teaspoon cayenne pepper, ¼ cup cannabis oil, process until smooth, scraping down the sides as needed. Add additional seasoning and liquid to taste. Garnish with paprika and Greek olives.

## PIZZA



### MARIJUANA CHEEZY MARGHERITA PIZZA

Serves: 8

¼ cup Marijuana oil

1 tablespoon minced garlic

½ teaspoon sea salt

8 Roma tomatoes, sliced

2 (12 inch) pre-baked pizza crusts

8 ounces shredded Mozzarella cheese

4 ounces shredded Fontina cheese

10 fresh basil leaves, washed, dried

½ cup freshly grated Parmesan cheese

½ cup crumbled feta cheese

Stir together Marijuana oil, garlic, and salt; toss with tomatoes, and allow to sit for 15 minutes. Preheat oven to 400 degrees F (200 degrees C).

Brush each pizza crust with some of the tomato marinade. Sprinkle the pizzas evenly with Mozzarella and Fontina cheeses. Arrange tomatoes ovetop, then sprinkle with shredded basil, Parmesan, and feta cheese. Bake in preheated oven until the cheese is bubbly and golden brown, about 10 minute

## VEGGIE BURGERS & CHILI



### KIDNEY BEAN AND MARIJUANA MUSHROOM VEGGIE BURGER

**SERVES: 4 – 6**

2 medium carrots

1 cup oats

1 14 ounce can kidney beans, drained

½ cup mushrooms

½ onion

½ red or yellow bell pepper

1 egg

2 tbsp organic ketchup (optional as it adds sugar)

½ tsp garlic salt

¼ cup Marijuana oil

Process carrot in food processor until grated. Add oats and beans and pulse a few times.

Add remaining ingredients and process until well combined but still slightly coarse. Chill for at least 45 minutes then form into 4 - 6 patties.

Cook these mushroom veggie burgers on the grill and add ¼ cup Marijuana oil.



## BLACK BEAN MARIJUANA VEGGIE BURGERS

**SERVES: 10**

2 cups black beans cooked

½ cup green pepper, chopped fine

½ cup red onion, chopped fine

1 large stalk celery, chopped fine

2 -4 cloves garlic minced (depends how much you like garlic)

1 tsp cumin

1 tbsp Marijuana oil

¼ tsp cayenne pepper

Salt and pepper to taste

1/3 cup hummus

½ cup rolled oats

2 slices sprouted grain or spelt bread crumbled into tiny pieces (hint: blender or food processor works great)

~Mash or puree half the beans, add reserved beans and all other ingredients EXCEPT hummus. Mix well by hand. Add enough of the hummus or other liquid ingredient to moisten mixture fairly well. Mixture may seem a little sticky, but it's better than a bit dry, because they WILL dry out while cooking.

Cook on medium until brown, approx. 10 - 15 min per side.



## BUFFALO BUD CHILI

**SERVES: 4**

2 tbsp Marijuana oil

½ cup chopped onions

2 medium garlic cloves, minced

1½ cups chopped celery

1 cup chopped green bell pepper

1½ lb ground buffalo

2 tsp dried thyme leaves

2 tsp chili powder

2 tsp ground cumin

1 tsp salt

8 oz diced tomatoes (canned is fine)

12 oz (1 jar) prepared salsa

Melt Marijuana oil in a large skillet over medium-high heat. Sauté onions, garlic, celery, and green pepper 3–4 minutes, or until onion is translucent.

Add buffalo, thyme, chili powder, and cumin and cook for 5–6 minutes, stirring frequently.

Add salt, tomatoes, and salsa to pot. Cover, reduce heat, and simmer for a minimum of 1 hour.

Serve in bowls alone or over cauliflower.





## VEGETARIAN CANNA- CHILI

**SERVES: 16**

2 tablespoon Marijuana butter

3 cloves garlic, minced

1 cup chopped onion

1 cup chopped carrots

1 cup chopped green bell pepper

1 cup chopped red bell pepper

2 tablespoons chili powder

1 ½ cups chopped fresh mushrooms

1 (28 ounce) can whole peeled tomatoes with liquid, chopped

1 (15 ounce) can black beans, undrained

1 (15 ounce) can kidney beans, undrained

1 (15 ounce) can pinto beans, undrained

1 tablespoon cumin

1 ½ tablespoons dried oregano

1 ½ tablespoons dried basil

½ tablespoon garlic powder

Heat the Marijuana butter in a large pot over medium heat. Cook and stir the garlic, onion, and carrots in the pot until tender. Mix in the green bell pepper and red bell pepper. Season with chili powder. Continue cooking 5 minutes, or until peppers are tender.

Mix the mushrooms into the pot. Stir in the tomatoes with liquid, black beans with liquid, kidney beans with liquid, and pinto beans with liquid. Season with cumin, oregano, basil, and garlic powder. Bring to a boil. Reduce heat to medium, cover, and cook 20 minutes, stirring occasionally.



## CANNA-CASHEW CHILI

**SERVES: 4**

2 tbsp Marijuana oil

1 stalk celery

2 medium onions

1 green bell pepper

2 cups canned tomatoes, with juice

1-2 cans kidney beans, in water

1 tsp black pepper

1 tsp minced basil

1 tsp minced oregano

½-1 tbsp chili powder

¼ tsp cumin

1 bay leaf

1-2 tbsp cider vinegar

½-1 cup cashews

Chop the celery, onions, and bell pepper, then sauté them in Marijuana oil until tender.

Add tomatoes and beans (with water) and all spices. Cover and simmer for 5-10 minutes. Add vinegar and cashews.

Taste and adjust seasonings, remove bay leaf, and serve. For a soupier consistency, use less beans and nuts.

## EGG RECIPES



### BREAKFAST "BAKED" BURRITOS

**MAKES: 4 burritos**

6 ounces bacon

2 tbsp. Marijuana butter

4 eggs

3/8 (16 ounce) can refried beans

3 ounces shredded Cheddar cheese

4 (10 inch) flour tortillas

Place bacon in a large, deep skillet. Cook over medium high heat until evenly brown. Drain, and set aside. Wrap the tortillas in foil and warm in the oven.

Fry the eggs in a greased skillet until firm over Marijuana butter. In a small sauce pan heat the refried beans.

Top each tortilla with refried beans, 2 strips of bacon, 1 egg and a little cheese. Roll tortillas into burritos and serve.



## CANNA- SCRAMBLER

Serves: 4

2 tbsp Marijuana Butter

8 Eggs

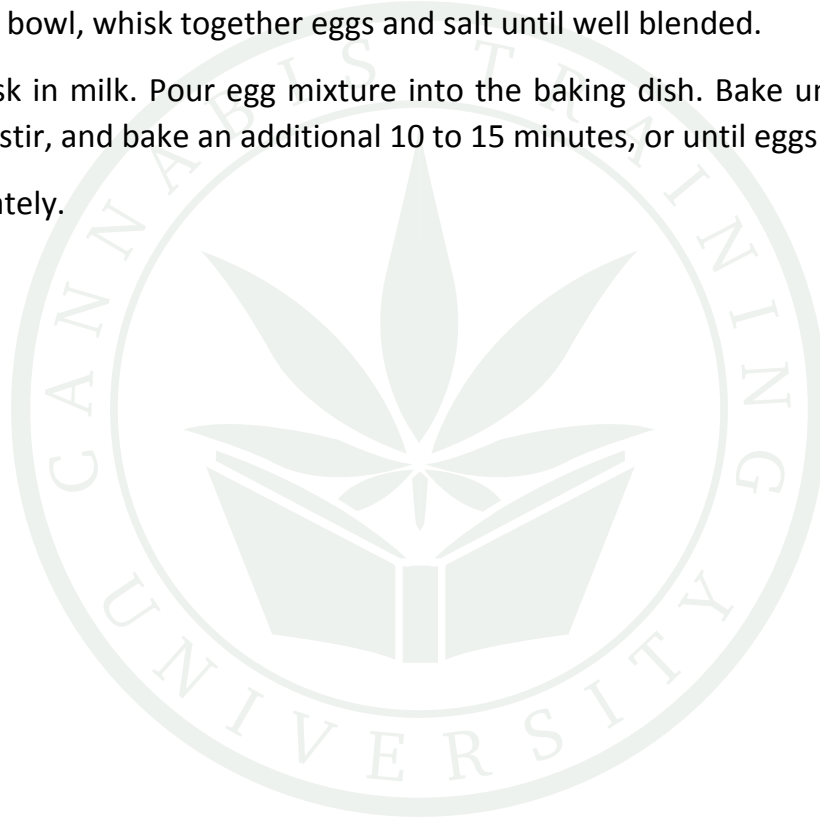
$\frac{3}{4}$  teaspoon salt

1-cup milk

Preheat the oven to 350 degrees F. Pour Marijuana butter into a glass 9x13-inch baking dish. In a large bowl, whisk together eggs and salt until well blended.

Gradually whisk in milk. Pour egg mixture into the baking dish. Bake uncovered for 10 minutes, then stir, and bake an additional 10 to 15 minutes, or until eggs are set.

Serve immediately.





## CANNA-CHEEZY EGG'S BENEDICT

**Serves: 4**

1 tablespoon Marijuana butter

1 tablespoon and 3/4 teaspoon all-purpose flour

3/4 cup milk

2 tablespoons shredded Cheddar cheese

1 tablespoon shredded Parmesan cheese

1/4 teaspoon Dijon mustard

1/8 teaspoon salt

1/8 teaspoon white pepper





## POACHED EGGS:

1/2 teaspoon white vinegar

4 cold eggs

2 English muffins, split and toasted

4 slices Canadian bacon, warmed

4 bacon strips, cooked and crumbled

For cheese sauce, in a saucepan, melt Marijuana butter. Stir in flour until smooth; gradually add the milk. Bring to a boil; cook and stir for 2 minutes or until thickened. Reduce heat to medium-low. Add the cheese, mustard, salt and pepper, stirring until cheese is melted. Cover and keep warm.

In a skillet with high sides, bring 2-3 in. of water and vinegar to a boil. Reduce heat; simmer gently. For each egg, break the cold eggs into a custard cup or saucer, then hold the dish close to the water surface, slip the egg into the water.

Cook 4 eggs at a time, uncovered, for 3-5 minutes or until the whites are completely set and the yolks begin to thicken. With a slotted spoon, remove each egg. Repeat with remaining eggs.

To assemble, top each muffin half with one slice Canadian bacon, one egg, cheese sauce and bacon.

## PASTA/NOODLE RECIPES



### MARYJANE'S MAC N' CHEESE

**Serves: 4**

- 8 ounces uncooked elbow macaroni
- 2 cups shredded sharp Cheddar cheese
- 1/2 cup grated Parmesan cheese
- 3 cups milk
- 1/4 cup Marijuana butter
- 2 1/2 tablespoons all-purpose flour
- 2 tablespoons butter
- 1/2 cup bread crumbs
- 1 pinch paprika

Cook macaroni according to the package directions. Drain.

In a saucepan, melt Marijuana butter over medium heat. Stir in enough flour to make a roux. Add milk to roux lowly, stirring constantly. Stir in cheeses, and cook over low heat until cheese is melted and the sauce is a little thick. Put macaroni in large casserole dish, and pour sauce over macaroni. Stir well.

Melt butter or margarine in a skillet over medium heat. Add breadcrumbs and brown. Spread over the macaroni and cheese to cover. Sprinkle with a little paprika.

Bake at 350 degrees F (175 degrees C) for 30 minutes. Serve.



## CANNA-CAJUN SEAFOOD PASTA

**Serves :6**

- 2 cups heavy whipping cream
- 1 tablespoon chopped fresh basil
- 1 tablespoon chopped fresh thyme
- 2 teaspoons salt
- 2 teaspoons ground black pepper
- 1 1/2 teaspoons crushed red pepper flakes
- 1 teaspoon ground white pepper
- 1 cup chopped green onions
- 1 cup chopped parsley
- 1/2 pound shrimp, peeled and deveined
- 1/2 pound scallops
- 1/2 cup shredded Swiss cheese
- 1/2 cup grated Parmesan cheese
- 1 pound dry fettuccine pasta
- ¼ cup Marijuana Oil

Cook pasta in a large pot of boiling salted water until al dente. Meanwhile, pour cream into large skillet, and add Marijuana oil. Cook over medium heat, stirring constantly, until just about boiling. Reduce heat, and add herbs, salt, peppers, onions, and parsley. Simmer 7 to 8 minutes, or until thickened.

Stir in seafood, cooking until shrimp is no longer transparent. Stir in cheeses, blending well.

Drain pasta. Serve sauce over noodles.





## CANNA-LASAGNA

**Serves: 6**

1/2 (16 ounce) package lasagna noodles

1/2 pound fresh mushrooms, sliced

1/4 cup and 2 tablespoons chopped green bell pepper

1/4 cup and 2 tablespoons chopped onion

1-1/2 cloves garlic, minced

2 tablespoons Marijuana oil

1 (26 ounce) jar pasta sauce

1/2 teaspoon dried basil

1/2 (15 ounce) container part-skim ricotta cheese

2 cups shredded mozzarella cheese

1 eggs

1/4 cup grated Parmesan cheese

Cook the lasagna noodles in a large pot of boiling water for 10 minutes, or until al dente. Rinse with cold water, and drain.

In a large saucepan, cook and stir mushrooms, green peppers, onion, and garlic in oil. Stir in pasta sauce and basil; bring to a boil. Reduce heat, and simmer 15 minutes.

Mix together ricotta, 2 cups mozzarella cheese, and eggs.

Preheat oven to 350 degrees F (175 degrees C). Spread 1 cup tomato sauce into the bottom of a greased 9x13 inch baking dish. Layer 1/2 each, lasagna noodles, ricotta mix, sauce, and Parmesan cheese. Repeat layering, and top with remaining 2 cups mozzarella cheese.

Bake, uncovered, for 40 minutes. Let stand 15 minutes before serving.

## MEXICAN RECIPES



### SATIVA SHRIMP BURRITOS

**Serves:6**

- 2 tablespoons Marijuana oil
- 1/2 cup chopped onion
- 3/4 cup long-grain white rice
- 3/4 teaspoon cumin
- 3/4 teaspoon garlic salt
- 1 1/2 cups chicken broth
- 1/2 cup canned diced tomatoes
- 1 (16 ounce) can refried beans
- 3/4 teaspoon garlic salt
- 1/2 teaspoon ground black pepper
- 12 ounces frozen cooked shrimp without tails, thawed
- 2 teaspoons minced garlic
- 1/2 cup plain yogurt
- 1/2 cup mayonnaise



2 teaspoons pureed chipotle peppers in adobo sauce

6 (10 inch) flour tortillas, warmed

3 cups shredded Cheddar cheese

1/3 cup salsa

Heat the Marijuana oil in a saucepan over medium heat. Add the onion, and cook until tender, stirring frequently. Stir in rice, and season with cumin and 3/4 teaspoon of garlic salt. Cook and stir until the rice is lightly toasted, about 5 minutes. Pour in the chicken broth and the diced tomatoes. Bring to a boil, then cover and cook over low heat for 15 to 20 minutes, until all of the liquid has been absorbed.

In a small saucepan, stir together the refried beans, 3/4 teaspoon of garlic salt, and black pepper. Cook over low heat, stirring occasionally until heated through.

Place shrimp in a bowl, and stir in garlic until shrimp is coated. Heat a skillet over medium-high heat, and coat with cooking spray. Saute shrimp until heated through and lightly browned.

In a small bowl, stir together the yogurt, mayonnaise, and chipotle peppers until smooth. Refrigerate until ready to use.

Place about 1/4 cup of cheese onto each warm tortilla. Then place about 1/2 cup of shrimp on the cheese. Top with 1/4 cup of beans, and 1/4 cup of rice. Spread on about a tablespoon of the chipotle sauce, and salsa to taste. Roll up, and serve.



## MEXICAN MARIJUANA CHICKEN CORN CHOWDER

**Serves: 8**

1 1/2 pounds boneless skinless chicken breasts, cut into bite-size pieces

1/2 cup chopped onion

1 clove garlic, minced

3 tablespoons Marijuana butter

2 cubes chicken bouillon

1 cup hot water

3/4 teaspoon ground cumin

2 cups half-and-half cream

2 cups shredded Monterey Jack cheese

1 (14.75 ounce) can cream-style corn

1 (4 ounce) can diced green chiles

1 dash hot pepper sauce

1 tomato, chopped

In a Dutch oven, brown chicken, onion, and garlic in butter until chicken is no longer pink.

Dissolve the bouillon in hot water; Pour into Dutch oven, and season with cumin. Bring to a boil. Reduce heat to low, cover, and simmer for 5 minutes.

Stir in cream, cheese, corn, chilies, and hot pepper sauce. Cook, stirring frequently, until the cheese is melted. Stir in chopped tomato. Garnish with cilantro.

## POTATO RECIPES



### CANNA-MASHED POTATOES

**Serves: 6**

6 medium russet potatoes, peeled and cubed

1/2 cup warm milk

1/4 cup Marijuana butter

3/4 teaspoon salt

Dash pepper

Place potatoes in a saucepan and cover with water. Cover and bring to a boil; cook for 20-25 minutes or until very tender. Drain well. Add milk, Marijuana butter, salt and pepper; mash until light and fluffy.



## GANJA GARLIC MASHED POTATOES

**Serves: 8**

1 medium head garlic

1 tablespoon olive oil

2 pounds russet potatoes, peeled and quartered

4 tablespoons Marijuana butter, softened

1/2 cup milk

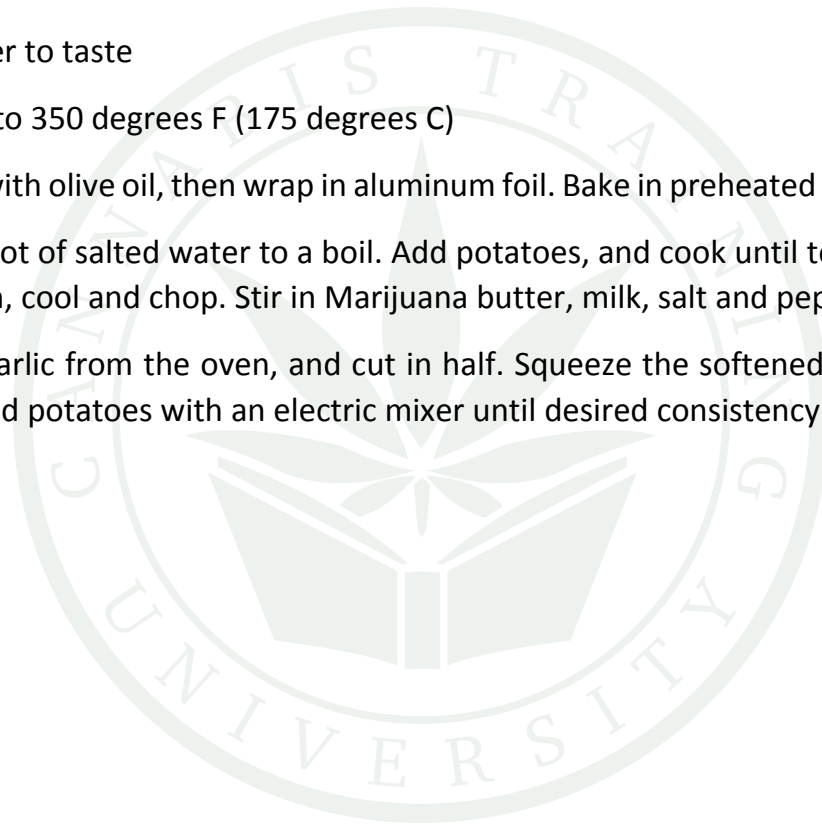
salt and pepper to taste

Preheat oven to 350 degrees F (175 degrees C)

Drizzle garlic with olive oil, then wrap in aluminum foil. Bake in preheated oven for 1 hour.

Bring a large pot of salted water to a boil. Add potatoes, and cook until tender, about 15 minutes. Drain, cool and chop. Stir in Marijuana butter, milk, salt and pepper.

Remove the garlic from the oven, and cut in half. Squeeze the softened cloves into the potatoes. Blend potatoes with an electric mixer until desired consistency is achieved.





## CANNA-CREAMY POTATO SALAD

**Serves: 6**

5 red potatoes

5 Yukon Gold potatoes

2 tablespoons Marijuana butter

salt and pepper to taste

1/2 cup mayonnaise

1/2 cup prepared mustard

1/2 cup sour cream

1 stalk celery, finely chopped

1 red onion, finely diced

2 small sweet pickles, finely chopped

1 green bell pepper, chopped

Cube and peel potatoes. Place potatoes in a large saucepan and cover with water. Cook over medium heat until potatoes are tender. Drain and place cooked potatoes in a large bowl.

Mash potatoes with Marijuana butter and salt and pepper to taste. Once mashed stir in the mayonnaise, mustard and sour cream, mixing well. Stir in the celery, onion, pickles and green pepper. Serve warm or at room temperature.

## DESSERTS



### CANNA-CARROT CAKE

**Serves: 18**

4 eggs

1 1/4 cups vegetable oil

2 cups white sugar

2 teaspoons vanilla extract

2 cups all-purpose flour

2 teaspoons baking soda

2 teaspoons baking powder

1/2 teaspoon salt

2 teaspoons ground cinnamon

3 cups grated carrots

1 cup chopped pecans





FOR FROSTING:

1/4 cup Marijuana butter

¼ cup vegetable oil

8 ounces cream cheese, softened

4 cups confectioners' sugar

1 teaspoon vanilla extract

1 cup chopped pecans

Preheat oven to 350 degrees F (175 degrees C). Grease and flour a 9x13 inch pan.

In a large bowl, beat together eggs, oil, white sugar and 2 teaspoons vanilla. Mix in flour, baking soda, baking powder, salt and cinnamon. Stir in carrots. Fold in pecans. Pour into prepared pan.

Bake in the preheated oven for 40 to 50 minutes, or until a toothpick inserted into the center of the cake comes out clean. Let cool in pan for 10 minutes, then turn out onto a wire rack and cool completely.

To Make Frosting: In a medium bowl, combine both butters, cream cheese, confectioners' sugar and 1 teaspoon vanilla. Beat until the mixture is smooth and creamy. Stir in chopped pecans. Frost the cooled cake.



## CANNA- CHOCOLATE CAKE

**Serves: 12**

- 1 (18.25 ounce) package devil's food cake mix
- 1 (5.9 ounce) package instant chocolate pudding mix
- 1 cup sour cream
- 1/4 cup Marijuana oil
- 3/4 cup vegetable oil
- 4 eggs
- 1/2 cup warm water
- 2 cups semisweet chocolate chips

~Preheat oven to 350 degrees F (175 degrees C).

In a large bowl, mix together the cake and pudding mixes, sour cream, Marijuana oil, vegetable oil, beaten eggs and water. Stir in the chocolate chips and pour batter into a well greased 12 cup bundt pan.

Bake for 50 to 55 minutes, or until top is springy to the touch and a wooden toothpick inserted comes out clean. Cool cake thoroughly in pan at least an hour and a half before inverting onto a plate. If desired, dust the cake with powdered sugar.



## CANNA-CHOCOLATE BROWNIE CAKE

**Serves: 12**

- 1 (18.25 ounce) package devil's food cake mix
- 1 (3.9 ounce) package instant chocolate pudding mix
- 4 eggs
- 1 cup sour cream
- 1/4 cup Marijuana oil
- ¼ cup vegetable oil
- 1/2 cup water
- 2 cups semisweet chocolate chips

Preheat oven to 350 degrees F (175 degrees C). Grease and flour a 10-inch Bundt pan. Have all ingredients at room temperature.

In a large bowl, stir together cake mix and pudding mix. Make a well in the center and pour in eggs, sour cream, Marijuana oil, vegetable oil, and water. Beat on low speed until blended. Scrape bowl, and beat 4 minutes on medium speed. Stir in chocolate chips. Pour batter into prepared pan.

Bake in the preheated oven for 50 to 60 minutes, or until a toothpick inserted into the center of the cake comes out clean. Allow to cool down before serving.



## CANNA-RUM CAKE

**Serves: 14**

- 1 (18.25 ounce) package yellow cake mix
- 1 (3.5 ounce) package instant vanilla pudding mix
- 4 eggs
- 1/2 cup water
- 1/4 cup Marijuana oil
- ¼ cup vegetable oil
- 1/2 cup rum
- 1/2 cup chopped pecans
- 3 tablespoons butter
- 1/4 cup water
- 1 cup white sugar
- 1/2 cup rum

Preheat oven to 325 degrees F (165 degrees C). Grease and flour one 10-inch tube pan.

Combine cake mix and pudding mix.

In another bowl beat eggs, water, vegetable oil, Marijuana oil and rum until frothy. Add cake mix/pudding mixture and beat until well mixed. Spread pecans evenly over the bottom of the prepared pan and pour batter over pecans.

Bake cake at 325 degrees F (165 degrees C) for 60 minutes or until a toothpick comes out dry when inserted in the center. Allow to cool in pan for 5 minutes and remove from pan. Place in serving dish immediately, right side up. (Pecans should be on the bottom)

**To Make Glaze:** During the last 15 to 20 minutes of baking time, combine butter or margarine, water and sugar in a sauce pan and bring to boil over high heat. Reduce heat to medium and boil rapidly until it's very thick and syrupy stirring very frequently. The syrup must be reduced quite a bit and very thick otherwise it will make the cake mushy. Remove from heat and add rum. While cake is still hot, poke holes all over top of cake with a toothpick and spoon glaze over top of cake. Allow cake to sit at room temperature for one day then refrigerate.



## CANNA-GERMAN CHOCOLATE CAKE

**Serves: 12**

- 1/2 cup water
- 4 (1 ounce) squares German sweet chocolate
- 1 cup butter, softened
- 2 cups white sugar
- 4 egg yolks
- 1 teaspoon vanilla extract
- 1 cup buttermilk
- 2 1/2 cups cake flour
- 1 teaspoon baking soda
- 1/2 teaspoon salt
- 4 egg whites

### FROSTING

- 1 cup white sugar
- 1 cup evaporated milk
- 1/4 cup Marijuana butter
- 3 egg yolks, beaten
- 1 1/3 cups flaked coconut
- 1 cup chopped pecans
- 1 teaspoon vanilla extract
- 1/2 teaspoon shortening
- 1 (1 ounce) square semisweet chocolate



Preheat oven to 350 degrees F (175 degrees C). Grease and flour 3 - 9 inch round pans. Sift together the flour, baking soda and salt. Set aside. In a small saucepan, heat water and 4 ounces chocolate until melted. Remove from heat and allow to cool.

In a large bowl, cream 1-cup butter and 2 cups sugar until light and fluffy. Beat in 4 egg yolks one at a time. Blend in the melted chocolate mixture and vanilla. Beat in the flour mixture alternately with the buttermilk, mixing just until incorporated.

In a large glass or metal mixing bowl, beat egg whites until stiff peaks form. Fold 1/3 of the whites into the batter, then quickly fold in remaining whites until no streaks remain.

Pour into 3 - 9 inch pans Bake in the preheated oven for 30 minutes, or until a toothpick inserted into the center of the cake comes out clean. Allow to cool for 10 minutes in the pan, then turn out onto wire rack.

To make the Filling: In a saucepan combine 1 cup sugar, evaporated milk, 1/4 cup Marijuana butter, and 3 egg yolks. Cook over low heat, stirring constantly until thickened. Remove from heat. Stir in coconut, pecans and vanilla. Cool until thick enough to spread.

Spread filling between layers and on top of cake. In a small saucepan, melt shortening and 1 ounce of chocolate. Stir until smooth and drizzle down the sides of the cake.



## CANNA-COCONUT CAKE

**Serves: 24**

- 1 (18.25 ounce) package yellow cake mix
- 1 (3.5 ounce) package instant vanilla pudding mix
- 1 1/3 cups water
- 4 eggs
- 1/4 cup Marijuana oil
- 2 cups flaked coconut
- 1 cup chopped walnuts
- 4 tablespoons butter, melted
- 2 cups flaked coconut
- 2 teaspoons milk
- 1/2 teaspoon vanilla extract
- 1 (8 ounce) package cream cheese
- 3 1/2 cups confectioners' sugar

Preheat oven to 350 degrees F (175 degrees C). Grease a 9x13 inch pan. In a large bowl, combine cake mix, pudding mix, water, eggs and Marijuana oil. Blend for 4 minutes. Stir in 2 cups coconut and the chopped nuts. Pour into a greased 9x13 inch pan. Bake at 350 degrees F (175 degrees C) for 30 minutes or until done. Allow to cool.

To Make Coconut Cream Cheese Frosting: Melt 2 Tablespoons of butter over low heat. Add 3/4 cup of the coconut and stir until browned. Dry on paper towel. Cream other 2 tablespoons butter with cream cheese. Alternately add milk and powdered sugar. Add vanilla. Stir in remaining 1-1/4 cup coconut.

Spread Icing on cake and sprinkle with browned coconut.



## CANNA-STRAWBERRY CHEESECAKE

**Serves: 12**

- 1 1/4 cups graham cracker crumbs
- 1/4 cup sugar
- 1/3 cup Marijuana butter
- 2 (10 ounce) packages frozen sweetened strawberries, thawed
- 1 tablespoon cornstarch
- 3 (8 ounce) packages cream cheese, softened
- 1 (14 ounce) can sweetened condensed milk
- 1/4 cup lemon juice
- 3 eggs
- 1 tablespoon water

Combine graham cracker crumbs, sugar and Marijuana butter. Press onto the bottom of an ungreased 9-in. springform pan.

Refrigerate for 30 minutes. In a blender or food processor, combine strawberries and cornstarch; cover and process until smooth. Pour into a saucepan; bring to a boil. Boil and stir for 2 minutes. Set aside 1/3 cup strawberry sauce; cool. Cover and refrigerate remaining sauce for serving.

In a mixing bowl, beat cream cheese until light and fluffy. Gradually beat in milk. Add lemon juice; mix well. Add eggs, beat on low just until combined. Pour half of the cream cheese mixture over crust. Drop half of the reserved strawberry mixture by 1/2 teaspoonfuls onto cream cheese layer.

Carefully spoon remaining cream cheese mixture over sauce. Drop remaining strawberry sauce by 1/2 teaspoonfuls on top. With a knife, cut through top layer only to swirl strawberry sauce. Bake at 300 degrees F for 45-50 minutes or until center is almost set.

Cool on a wire rack for 10 minutes. Carefully run a knife around edge of pan to loosen; cool 1 hour longer. Refrigerate overnight. Remove side of pan. Thin chilled strawberry sauce with water if desired; serve with cheesecake. Store in the refrigerator.





## CANNA-CINNAMON CHEESECAKE

**Serves: 16**

- 1 cup graham cracker crumbs
- 3 tablespoons brown sugar
- 1 tablespoon ground cinnamon
- 1/2 teaspoon ground nutmeg
- 5 tablespoons Marijuana butter, melted
- 3 (8 ounce) packages cream cheese
- 1 cup white sugar
- 1 cup sour cream
- 1 cup heavy cream
- 3 tablespoons all-purpose flour
- 1 tablespoon vanilla extract
- 3 eggs

Preheat oven to 350 degrees F (175 degrees C). In a medium bowl, combine graham cracker crumbs, brown sugar, cinnamon, nutmeg and melted Marijuana butter.

Mix well and press into the bottom of a 9-inch springform pan. Bake in preheated oven for 10 minutes. Remove from oven and allow to cool.

In a large bowl, beat cream cheese and sugar together until smooth. Beat in sour cream and heavy cream. Blend in the flour and vanilla. With mixer on low speed, add eggs one at a time. Pour batter over crust.

Bake in the preheated oven for 60 to 70 minutes, or until center is almost set (filling will be soft). Refrigerate at least 6 hours or overnight before removing from pan.



## CANNA-PEANUT BUTTER CUPPERS

**Serves: 40**

1 3/4 cups all-purpose flour

1/2 teaspoon salt

1 teaspoon baking soda

1/4 cup Marijuana butter

¼ cup regular butter

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

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

Cream together the Marijuana 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.



## CANNA- CHOCOLATE CHIPPERS

**Serves: 33**

1/4 cup Marijuana butter

¾ cup regular butter

1 1/2 cups sugar

2 eggs

2 teaspoons vanilla extract

2 cups all-purpose flour

2/3 cup baking cocoa

¾ teaspoon baking soda

1/2 teaspoon salt

confectioners' sugar

1 cup chocolate or vanilla chips

In a mixing bowl, cream Marijuana butter, regular butter and sugar. Add eggs, one at a time, beating well after each addition. Beat in vanilla. Combine the flour, cocoa, baking soda and salt; gradually add to creamed mixture, and add chocolate or vanilla chips.

Cover and refrigerate for 1 hour or until easy to handle. Roll into 1-in. balls. Place 2 in. apart on ungreased baking sheets. Flatten with a fork if desired.

Bake at 350 degrees F for 8-10 minutes or until the edges are firm. Remove to wire racks. Dust warm cookies with confectioners' sugar.



## CANNA-OATMEAL RAISIN COOKIES

**Serves: 24**

1/4 cup Marijuana butter

¾ cup regular butter

1 cup packed brown sugar

1 cup white sugar

2 eggs

1 teaspoon vanilla extract

2 cups quick cooking oats

2 cups all-purpose flour

1 teaspoon baking soda

1 teaspoon baking powder

1 teaspoon salt

1 cup raisins

1 cup dried cranberries

Beat Marijuana butter, regular butter, sugars, eggs and vanilla for 5 minutes. In another bowl, combine oats, flour, baking soda, baking powder, and salt. Add to butter mixture 1 cup at a time.

Mix in raisins and cranberries. Drop by spoonfuls onto greased cookie sheets and bake for 12-14 minutes at 350 degrees F.



## CANNILLA WAFERS

**Serves: 21**

1/4 cup Marijuana butter

¼ cup regular butter

1 cup sugar

1 egg

1 tablespoon vanilla extract

1 1/3 cups all-purpose flour

3/4 teaspoon baking powder 1/4 teaspoon salt.

In a mixing bowl, cream Marijuana butter, regular butter and sugar. Beat in egg and vanilla.

Combine dry ingredients; add to creamed mixture and mix well. Drop by teaspoonfuls 2 in. apart onto ungreased baking sheets. Bake at 350 degrees F for 12-15 minutes or until edges are golden brown.

Remove to a wire rack to cool.



## CANNA-CHOCOLATE BUTTER BROWNIES

**Serves: 15**

- 1/4 cup Marijuana butter
- ¼ cup regular butter
- 1/4 cup unsweetened cocoa
- 1 cup water
- 2 cups sugar
- 2 cups all-purpose flour
- 1/2 teaspoon salt
- 1/2 cup buttermilk
- 1 teaspoon baking soda
- 2 eggs, beaten
- 1 teaspoon vanilla extract
- 3 drops red food coloring (optional)

### FROSTING:

- ½ cup butter or margarine
- 1/4 cup unsweetened cocoa
- 1/4 cup buttermilk
- 1 pound confectioners' sugar
- 1 teaspoon vanilla extract
- Dash salt

In a saucepan, bring both Marijuana and regular butter, cocoa and water to a boil. Cool.

Meanwhile, in a large mixing bowl, combine sugar, flour and salt. Pour cocoa mixture over dry ingredients; mix well. Combine buttermilk and baking soda; add to batter along with eggs, vanilla, and food coloring if desired. Mix until well combined. Pour into a greased 15-in. x 10-in. x 1-in. greased and floured baking pan.

Bake at 350 degrees F for 20 minutes. For frosting, melt butter, cocoa and buttermilk in a saucepan. Stir in sugar, vanilla and salt. Spread over warm cake. Top with nuts if desired.



## CANNA-APPLE PIE

**Serves: 8**

1/2 cup sugar

1/2 cup packed brown sugar

3 tablespoons all-purpose flour

1 teaspoon ground cinnamon

1/4 teaspoon ground ginger

1/4 teaspoon ground nutmeg

7 cups thinly sliced pared apples

1 tablespoon lemon juice

1 Pastry for double-crust pie (9 inches)

2 tablespoon Marijuana butter

1 egg white

Additional sugar

In a small bowl, combine sugar, flour and spices; set aside. In a large bowl, toss apples with lemon juice. Add sugar mixture; toss well to coat. Line a 9-in. pie pan with half the pastry.

Place apple filling into crust; dot with Marijuana butter. Roll out remaining pastry to fit top of pie.

Cut a few slits in top, beat egg white until foamy; brush over pastry. Sprinkle sugar on top.

Bake at 375 degrees F for 35 minutes. Increase temperature to 400 degrees F and bake 10-15 minutes more or until golden.



## CANNA-CHERRY PIE

### Serves: 8

1 recipe pastry for a 9 inch double crust pie

1 (20 ounce) can pitted sour cherries

1 cup white sugar

1/3 cup all-purpose flour

1/8 teaspoon salt

2 tablespoons Marijuana butter

1/4 teaspoon almond extract

1/4 teaspoon red food coloring

1 egg yolk

Preheat oven to 425 degrees F (220 C). Make pastry and refrigerate.

Drain cherries, reserving 1 cup liquid. In a saucepan combine sugar, flour and salt. Stir in cherry liquid and bring to a boil, stirring often. Reduce heat and simmer for 5 minutes. Mixture will thicken.

When mixture is thickened, add Marijuana butter, almond extract, food coloring and cherries. Cover and refrigerate.

On lightly covered surface, roll out half of the pastry into an 11 inch circle. Put into 9 inch pie dish. Roll other half of pastry into another 11 inch circle. With a knife or pastry wheel, cut eight 1/2 inch strips.

Pour cooled cherry filling into pie dish. Place pastry strips horizontally, then vertically, across the top of the pie and lightly brush with egg yolk. Bake 30 to 35 minutes, and cool before serving.





## CANNA-CHOCOLATE CREAM PIE

Serves: 8

1 (9 inch) pie crust, baked

3 egg yolks, beaten

1 1/2 cups white sugar

3 tablespoons cornstarch

1/2 cup unsweetened cocoa powder

1/2 teaspoon salt

3 cups milk

2 tablespoon Marijuana butter

1 1/2 teaspoons vanilla extract

1 cup frozen whipped topping, thawed

In a large mixing bowl, cream together egg yolks and sugar. Mix in cornstarch, cocoa powder, and salt. Add milk and stir gently.

Pour mixture into a large saucepan and cook over medium heat, stirring constantly, until boiling. Remove from heat. Stir in Marijuana butter or margarine and vanilla extract. Cool slightly, then pour mixture into pastry shell.

Chill before serving. Garnish with whipped topping.



## CANNA-STRAWBERRY SHORTCAKE

**Serves: 12**

3 cups all-purpose flour

1/4 cup white sugar

4 teaspoons baking powder

3/4 teaspoon cream of tartar

1/4 cup Marijuana butter

3/4 cup regular butter

2/3 cup heavy cream

1 egg, beaten

3 cups sliced fresh strawberries

3 tablespoons white sugar

Preheat oven to 350 degrees F (175 degrees C).

In a large bowl, mix flour, 1/4 cup sugar, baking powder and cream of tartar. Cut in both types of butter with pastry blender or two knives. Stir in cream and egg. Turn out onto a lightly floured surface and knead 2 minutes. Press into a half-inch thick sheet. Cut into squares. Place on baking sheets.

Bake in preheated oven 20 minutes, or until golden. Sprinkle 3 tablespoons sugar over sliced berries.

Let shortcakes cool before splitting and filling with sugared berries.



## CANNA-PEANUT BUTTER PIE

**Serves: 8**

1 1/4 cups chocolate cookie crumbs

1/4 cup white sugar

1/4 cup Marijuana butter

1 (8 ounce) package cream cheese, softened

1 cup creamy peanut butter

1 cup white sugar

1 tablespoon unsalted butter, softened

1 teaspoon vanilla extract

1 cup heavy whipping cream

Combine 1 & 1/4 cup cookie crumbs, 1/4 cup sugar, and 1/4 cup butter or margarine; press into a 9 inch pie plate. Bake at 375 degrees F (190 degrees C) for 10 minutes. Cool. In a mixing bowl, beat cream cheese, peanut butter, sugar, Marijuana butter, and vanilla until smooth.

Whip the cream, and fold into the peanut butter mixture.

Gently spoon filing into crust. Garnish pie with chocolate or cookie crumbs if desired. Refrigerate.



## CANNA-BLUEBERRY PIE

**Serves: 8**

3/4 cup white sugar

3 tablespoons cornstarch

1/4 teaspoon salt

1/2 teaspoon ground cinnamon

4 cups fresh blueberries

1 recipe pastry for a 9 inch double crust pie

1 tablespoon Marijuana butter

Preheat oven to 425 degrees F (220 degrees C)

Mix sugar, cornstarch, salt, and cinnamon, and sprinkle over blueberries.

Line pie dish with one pie crust. Pour berry mixture into the crust, and dot with Marijuana butter. Cut remaining pastry into 1/2 - 3/4 inch wide strips, and make lattice top. Crimp and flute edges.

Bake pie on lower shelf of oven for about 50 minutes, or until crust is golden brown.



## FINAL WORD

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