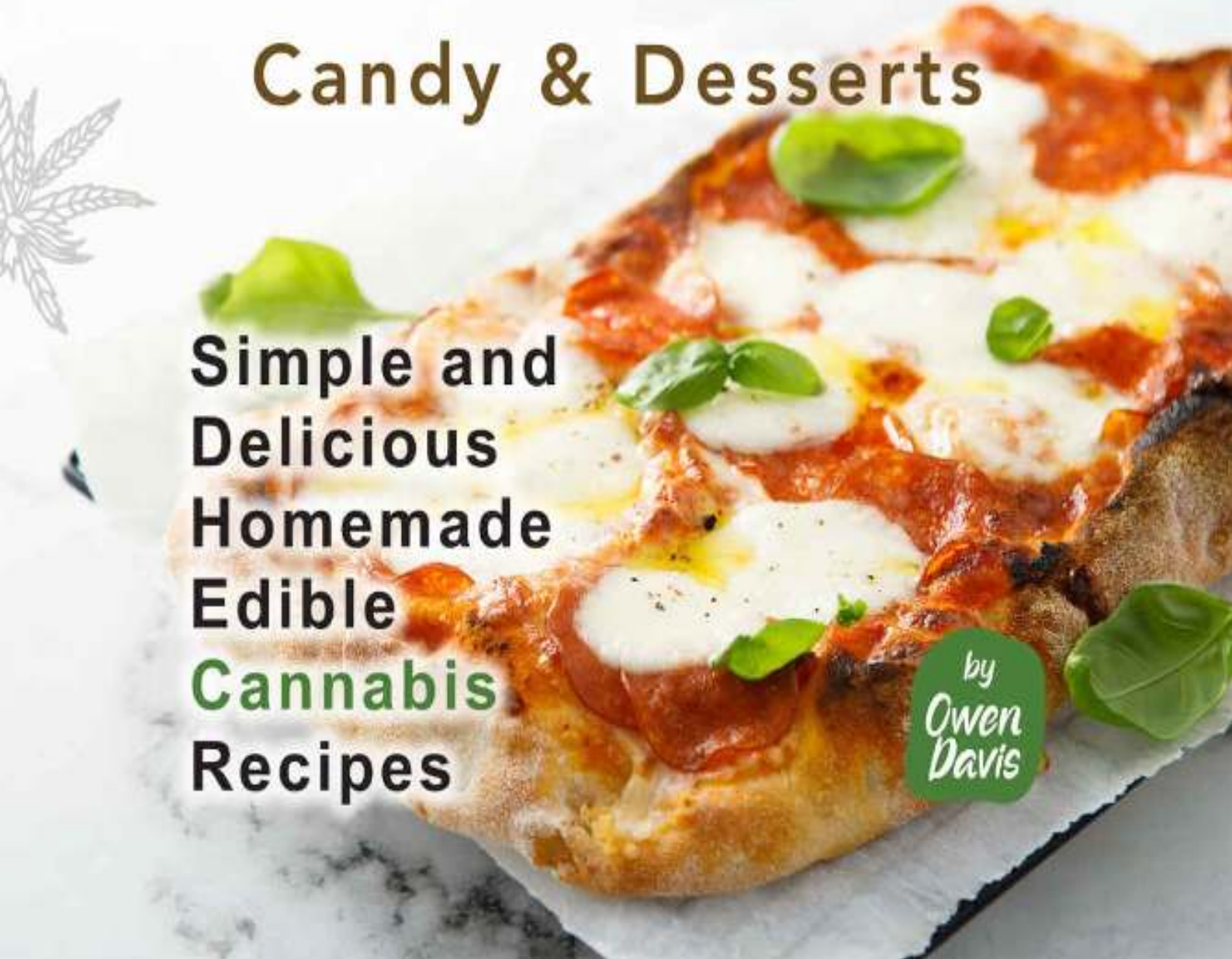
DIY

Cannabis - Infused

Candy & Desserts



Simple and Delicious Homemade Edible Cannabis Recipes

by Owen Davis

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Introduction

Would you like to learn how to cook with cannabis? If so, this book is for you!

How to make delicious cannabis-infused food right at home is precisely what this book is. It will teach you everything you need to know about using cannabis for food purposes. Furthermore, it will also show you how easy it is to make these foods without having too much trouble with them.

How to Make Delicious Cannabis-Infused Foods at Home is a complete compendium of recipes that will help you make great edibles at home without having to invest in special tools and equipment that could cost you an arm and a leg. If you have the right ingredients and recipes, you can easily make delicious foods infused with cannabis without damaging your wallet or stressing yourself out.

This book will show how easy it is to create different delicacies using cannabis as one of the main ingredients. You will be able to enjoy the benefits of cannabis while eating delicious food at the same time. And all

of this without worrying about how you can make the food since we have already tested and tried out various methods and recipes that are easy to follow and simple to do.

With the help of this book, you will have a better idea of what foods to make that contain cannabis as an ingredient.

Chapter 1 Benefits and Disadvantages of Using Cannabis-Based Foods

Although the health benefits of marijuana are auspicious, marijuana is by no means a miracle cure. It is crucial to continue treatments prescribed by your doctor and not take any rash actions until a knowledgeable physician clears you. Cannabis can undoubtedly help with several symptoms of serious diseases, like multiple sclerosis, epilepsy, and Parkinson's disease, but there is no medical evidence that cannabis can cure any disease. Although scientists are optimistic that marijuana will prove to help treat many serious illnesses, and perhaps even offer a cure, there is a need for more clinical studies.

Recent research suggests a wide range of clinical applications for cannabis. Studies show it can help combat symptoms like nausea, pain, and pressure from glaucoma, inflammation, muscle spasms, headaches and migraines, lack of appetite, sleeplessness, anxiety, and depression. Some studies suggest that it can even stop the spread of cancer cells and slow the progression of Alzheimer's disease; research into these areas is ongoing.

Finding out if cannabis is right for you is a process that takes time. If you have a medical condition that cannabis is reported to help, talk with a medical professional about starting the process.

Benefits

You can't overdose on cannabis. In marijuana's lengthy history, there has been no record of a fatal overdose (compare that to the six people each day who are killed by alcohol poisoning or the 40 people each day who are killed by prescription painkiller overdose).

There are fewer adverse side effects. Some prescription drugs have nasty side effects that can lead to nausea, congestive heart failure, heart attacks, stroke, cancer, physical debilitation, and even death.

The cost is low. Prescriptions can be quite expensive, and while you still have to pay for medical marijuana, it is undoubtedly more affordable than most prescription drugs. With a green thumb and a little setup cost, you can even grow your own medicine.

It helps your metabolism. Recent studies demonstrate a link between cannabis use and a lower percentage of body fat. Results found the rate of obesity and diabetes to be dramatically reduced in cannabis users compared to non-cannabis users.

It protects your brain. Modern science has identified the potential neuroprotective nature of cannabis, especially concerning alcohol-induced brain damage. In sharp contrast to the belief that marijuana kills brain cells, cannabinoids have, in some instances, been associated with the protection and generation of brain cells.

It can relieve pain. Marijuana can relieve chronic pain, particularly neuropathic pain, which is nerve-associated or notoriously hard to treat with standard analgesics.

You can use it to relax. Cannabis can relax your body and mind, which is helpful when treating insomnia, anxiety, and PTSD.

It increases appetite. The cannabinoid THC stimulates your appetite, making it great for health conditions that cause a lack of appetite and lead to physical weakness.

It reduces nausea. Along with increasing appetite, marijuana reduces nausea. Patients going through chemotherapy need to keep their strength up, but eating may be the last thing they want to do. Cannabis can stimulate their appetite by reducing nausea.

Disadvantages

Your thought process and motor coordination can become impaired. High doses of THC may cause impairments to short-term memory, balance, and coordination. Never drive or operate heavy machinery when using cannabis.

You can experience dry mouth. One of the most common side effects of marijuana use is feeling like you have a bunch of cotton balls in your mouth. Keep a drink or ice pop handy!

It can increase your appetite. Cannabis is prescribed for patients with a lack of appetite or nausea, because, well, it increases your appetite. This may not be a welcome side effect, however, if you already have a healthy appetite.

It temporarily increases heart rate. If you have heart issues, talk with your doctor before medicating with cannabis. An increased heart rate may increase your risk of a heart attack.

Hallucinations can occur. Cannabis is a mild psychedelic. High doses of THC may cause auditory or visual hallucinations.

You may feel anxiety, distrust, and panic. High doses of cannabis or even moderate doses of some strains may lead to these negative feelings. However, cannabis can also decrease anxiety.

There are unpredictable effects from strain to strain. Different strains may affect you in different ways, and the same strain may be different from one grower to the next.

Inhalation of tar and chemicals can be harmful. Inhaling smoke from cannabis brings harmful tar and chemicals into the lungs and throat. While long-term studies haven’t found a correlation between smoking cannabis and lung damage, patients with sensitive or weakened lungs or throat should avoid smoking.

Long-term effects are unclear. Modern research has pointed to several incredible benefits of cannabis, but studies lack the long-term effects of the

various cannabis use methods.

Cannabis use is federally illegal. The federal government bans cannabis. Using it may put you at risk for legal action.

Not much is known about the effects of mixing prescription drugs and marijuana. In the case of some antidepressants, cannabis can increase undesirable side effects such as anxiety, nausea, and rapid heart rate. With antipsychotics, the very symptoms being treated may be made worse with the use of marijuana. Again, there is very little research on the mixing of cannabis with prescription drugs. When in doubt, talk with your doctor.

Chapter 2 Recipes

1. Egg Muffin with Salad

Sunday morning is the most significant time of the week. Once you wake up, there’s no stress, and you can spoil yourself with a pleasant Gourmet breakfast that takes about 15 minutes to make. All right, first and foremost, let’s start with the Egg Muffin. For this formula, you are going to need some Marijuana Butter.

Preparation Time: 25 minutes

Servings: 5

Ingredients:

- 3 - 4 mushrooms
- 2 slices of cheese – any cheese will do
- 1/2 onion
- 1 tomato
- 6 - 8 eggs
- 1/2 teaspoon of Cannabutter

Directions:

Slice and dice your mushrooms, tomatoes, and onions. The idea is to cut them into a small salad-like size, and the cheese could be sliced into small squares.

Breakdown the eggs into a bowl and mix them. Also, add the mix and Cannabutter till you get a smooth texture.

Next, put them side down on a wire rack and chill in the refrigerator until hardened.

Stripe a muffin tray with paper cups and put an assortment of fillings in each cup. For instance, for each muffin, you can fill it with mushrooms and cheese. Additionally, you could add extras and fill them with tomatoes and onion.

Pour the egg mixture into each cup, 3/4 of the container.

Once the preheated oven is about 440 degrees F, start to bake for 10 to 15 minutes. At that point, grill for an extra 5 Minutes.

Serve hot and enjoy!

2. Oreos with Grass

Who doesn’t love Oreos right? Especially if you can get high from it!

Preparation Time: 35 minutes

Servings: 3

Ingredients:

Cookies:

- 1 cup of unsalted butter on room temperature
- 1 cup of granulated sugar
- 1 egg on room temperature
- 1 teaspoon of salt
- 1 teaspoon of vanilla extract
- 2 cups of whole-wheat flour
- ¾ cup of cocoa powder
- 1½ teaspoons of baking powder

Filling:

- ½ cup of unsalted butter on room temperature
- 1 teaspoon of vanilla extract
- 1 tablespoons of half-and-half
- 1 tablespoon of melted Cannabutter
- A pinch of salt
- 3-3½ cups of powdered sifted sugar

Directions:

First, cream and mix the butter with granulated sugar until it's thoroughly blended. Add the vanilla and egg, then continue to blend.

Next, in a mixing dish, you need to sift together the baking powder, cocoa powder, whole-wheat flour, and salt together. Ensure there are no lumps until all the pieces vanish.

Next, add the sifted blend to the butter mixture, and mix on low speed. Ensure everything is blended, even the bits that stick to the side of the bowl.

Ensure you divide the dough in half, wrap it, then refrigerate for about 1 hour.

Make sure you preheat the oven to about 350 degrees F, then line a baking sheet with parchment paper, and don't forget to roll out the dough onto a floured surface, and it should be less than ¼-inch thick.

Next, you must cut the shape of your pick and bake for 10 to 13 minutes until set.

For the filling:

After the cookies are baked and cooled, it's time for that fantastic filling to be made.

First, you have to combine the butter, half and half, vanilla, canna-butter and salt, till is well joint. Regards to the combination, it will be lumpy, so

scrape frequently.

Add sugar, and mix on low speed until it’s all mixed well.

After ready, spread the filling on one cookie and cover one another. Serve it and enjoy!

3. Home-produced GrassNog

Who doesn’t love some Eggnog, right? This is designed to make your holiday season extra happy and keep you vibrant!

Preparation Time: 55 Minutes

Servings: 5

Ingredients:

- 2 grams of bud
- 4 cups of milk
- 1/2 teaspoon of ground nutmeg
- 5 whole cloves
- 1/2 teaspoon of vanilla extract
- 2 and 1/2 cups of light rum
- 12 egg yolks
- 4 cups of light cream
- 1 teaspoon of ground cinnamon

- 2 teaspoons of vanilla extract
- 1 and a 1/2 cups of sugar
- Cheese cloth, or something to strain out the grass.

Directions:

Mix your grass, milk, cloves, 1/2 teaspoon of vanilla, and cinnamon in a saucepan, and heat over a low light for roughly 45 minutes. Don’t burn the milk because you need it to be just right. Hot but not too hot!

The dangerous part comes, making the egg for your Nogg. In a large dish, combine your egg yolks and sugar. Whip it carefully till it’s just about soft. Add your cannamilk blend gradually to the eggs while whisking. Put the mixture into the saucepan, and cook over a low-medium light, stirring for 3 minutes, but don’t let it boil.

Strain the mixture with your cheesecloth. You don’t need any of the leaves in your Nogg, but it’s up to you.

Add rum, cream, vanilla, and nutmeg to your strained mixture. You could get pretty original here. Chill overnight.

Pour it into a cup, serve, and enjoy!

4.Canna Chocolate Brownie

As the name suggests, this brownie is baked with cannabutter. To make it extra-special. I guess it’s a good idea to give these out as presents!

Preparation Time: 10 Minutes

Servings: **12-14**

Ingredients:

- 1/4 cup butter
- 1/4 cup cannabutter
- 1 cup of chocolate chips
- 3/4 cup self-rising flour
- 1 ½and 1/2 teaspoons vanilla
- 1 cup sugar
- 2 eggs

Directions:

Preheat the oven to 350 degrees F and lightly grease a 9-inch square baking pan.

Melt the butter, cannabutter, and chocolate chips in a large saucepan.

Remove the pan from the heat and add the remaining ingredients; combine well.

Spread the batter in the baking pan.

Bake for half an hour.

Take them out and let them cool down for a few minutes.

Cut and serve warm!

5. Nutritious Oatmeal Bar

Healthy breakfast on the go, these Oatmeal Bars are as nutritious and delicious. Not to mention that they can also help fight anxiety and nausea.

Preparation Time: 10 Minutes

Servings: 8-10

Ingredients:

- 2/3 cup honey
- 1 teaspoon baking soda
- 2/3 cup cannabutter, melted
- 1 cup all-purpose flour
- 2 teaspoons vanilla extract
- 1/3 cup brown sugar
- 5 cups oatmeal
- 2 cups mixture of raisins, coconut flakes, pecans, walnuts, and

chocolate chips

Directions:

Preheat the oven to 325 degrees F.

Grease a 9x13-inch baking pan with cooking spray.

Thoroughly mix all the ingredients in a large bowl.

Pour the mixture into the prepared baking pan and press it gently to an even thickness.

Bake for 25-30 minutes until it is a light golden color.

Cool for 30 minutes.

Cut into pieces and serve!

6. Peanut Butter Canna Cookies

These peanut butter cookies are the best of both worlds.

Preparation Time: 15-20 Minutes

Servings: 24

Ingredients:

- 1/2 cup cannabutter
- 1/2 cup peanut butter
- 1 and 1/4 cups flour, divided
- 1 egg
- 1 and 1/2 cups white sugar, divided
- 1/2 cup brown sugar
- 1/2 teaspoon baking powder
- 1/2 teaspoon baking soda
- 1 teaspoon vanilla extract

Directions:

Preheat an oven to 350 degrees F.

Heat the cannabutter for 30-40 seconds in a microwave until it melts.

Mix the melted cannabutter and peanut butter.

Add egg, 3/4 cup of flour, 1 cup of white sugar, baking soda, brown sugar, baking powder, and vanilla extract.

Mix thoroughly, and then mix in the remaining flour.

Pour the remaining 1/2 cup of white sugar into a small bowl.

Form the dough into 1-inch balls and roll them in the sugar to coat.

Place the balls on a baking sheet.

Bake for 10 minutes.

Serve warm with a glass of milk.

7. Canna Roasted Almond Cookies

What’s better than delicious roasted almonds? The answer is the Cannabis twist to it!

Preparation Time: 12-15 Minutes

Servings: 26

Ingredients:

- 1 cup cannabutter, softened
- 1/4 cup sugar
- 1 teaspoon pure vanilla extract
- 2 cups all-purpose flour
- 1/2 cup roasted almonds, chopped finely
- 1/4 teaspoon salt
- 2 tablespoons cornstarch
- 1 cup powdered sugar (to coat)

Directions:

Mix the cannabutter with sugar in a large bowl until it is creamy.

Add the vanilla extract, flour, roasted almonds, salt, and cornstarch.

Thoroughly mix the ingredients.

Cover the bowl with foil and refrigerate for 60-90 minutes.

Preheat the oven to 325 degrees F.

Form the dough into 1-inch balls and arrange them on a baking sheet.

Bake for 20-25 minutes.

Put the powdered sugar in a bowl.

Coat the cookie balls with powdered sugar.

Cool on a rack lined with parchment paper.

Serve warm!

8. Cocoa Canna-Brownies

These brownies are a sweet and chewy treat with the perfect hit of Cannabis.

Preparation Time: 20 Minutes

Servings: 25

Ingredients:

- 2/3 cup of pecan or walnut pieces
- 1/2 cup of flour, all-purpose
- 2 eggs, large
- 1/2 tablespoon of vanilla, pure
- 1/4 teaspoon of salt, kosher
- 3/4 cup of unsweetened cocoa powder
- 1 and 1/4 cups of sugar, granulated
- 10 tablespoons of cannabis butter

Directions:

Line the sides and bottom of an 8-inch square baking pan. Leave the baking paper hanging over on two sides.

Set a heat-proof, medium-sized bowl in a large skillet with water. Bring to simmer. Melt cannabis butter. Add the salt, sugar, and cocoa. Mix well.

Stir as the dish cooks. The mixture should be hot and smooth. Remove the bowl from the skillet and allow it to cool a bit.

Stir in vanilla. Add eggs, one after another, stirring briskly after every egg.

When the batter is well-blended, shiny, and thick, add flour. Stir to combine well. Beat for 40 more strokes. Blend in nuts.

Spread the mixture in the baking pan. Bake for 20-30 minutes at 325 degrees F. Remove. Allow cooling on the wire rack completely.

Use the baking paper to transfer the brownies to the cutting board. Slice into 25 individual pieces. Serve.

9.Magic Canna Cookies

These magic cookies are the best way to incorporate Cannabis into any recipe, without even tasting it.

Preparation Time: 10 Minutes

Servings: 4-6

Ingredients:

- 1 cup of chocolate chips, milk
- 1 cup of coconut, shredded
- 1 can of milk, condensed
- 1 cup of crumbs, graham cracker
- 1 cup of melted cannabis butter

Directions:

Preheat the oven to 350 degrees F.

Melt the cannabis butter. Pour into 13x9-inch baking dish.

Then sprinkle cracker crumbs on top.

Press to form the crust.

Sprinkle coconut and chocolate chips over the graham cracker crust.

Pour condensed milk over the mixture.

Bake for 20-25 minutes. Cut into bars.

10. Orange Poppy Seed Cookies

These cookies are chewy, sweet, and gooey. The perfect combination of your desired high.

Preparation Time: 15 Minutes

Servings: 36

Ingredients:

- 1/2 teaspoon of baking soda
- 1 tablespoon of orange zest
- 1 teaspoon orange juice
- 1 tablespoon of poppy seeds
- 1/2 cup of cannabutter
- 2/3 cup of sugar
- 1 and 1/4 cups of flour
- 1 egg
- Dash of salt

Directions:

Set the oven to 350 degrees F for preheating.

Whisk the sugar and cannabutter together for about 2 minutes. This will leave a light batter, relatively fluffy.

Add the orange zest, the orange juice, and the egg, making sure to mix each one for the best results thoroughly.

Take another bowl and sift the baking soda, salt, and flour together.

Add the sifted mix to the original batter and mix only long enough to see them combined before folding in the poppy seeds. Tip: For chewier cookies, line the cookie sheets before baking. Parchment paper works best!

The mix is ready to be placed on the cookie sheets. Take a teaspoon and parcel out the pieces, making sure to leave even spaces between each cookie.

Place in the oven and bake for about 10-12 minutes. The cookies are ultimately done when the edges are golden. Remove from the heat, let them cool down, and enjoy!

11. Canna Oatmeal Cookies

These cookies are a colorful way to enjoy your Cannabis.

Preparation Time: 15 Minutes

Servings: 2-3 Dozen Cookies

Ingredients:

- 1 cup of chopped pecans
- 2 cups of oats, rolled
- 1 and 1/2 cups of raisins
- 1/2 teaspoon of baking soda
- 2 cups of flour, whole-wheat
- 1 tablespoon of cinnamon, ground
- 1 tablespoon of nutmeg, ground
- 2 teaspoons of vanilla extract, pure
- 2 cups of sugar, raw

- 3/4 cup of cannabis butter
- 2 eggs, large
- 2 tablespoons of water, filtered
- 1 teaspoon of sea salt

Directions:

Preheat the oven to 350 degrees F.

Cream vanilla, sugar, cannabis butter, and eggs together in a bowl.

Combine salt, baking soda, flour, and spices into the cream mixture.

Add pecans, oats, raisins, and water. Mix well.

Chill the cookie dough in the fridge for 15-20 minutes.

Spoon 1-inch balls of dough onto a lined cookie sheet.

Bake at 350 degrees F for 12-18 minutes. Tops should become slightly browned.

Cool and serve.

12. Blueberry Cannabis Muffins

These muffins are the best way to enjoy some Canna without missing out on your daily dose of nutrition.

Preparation Time: 15 Minutes

Servings: 8

Ingredients:

- Muffin baking tin
- Paper cupcake liners
- 2 teaspoons of baking powder
- 1 and 1/2 cups all-purpose flour
- 3/4 cup of white sugar
- 1/2 teaspoon of salt
- 1/2 cup cannaoil
- 1 egg

- 1/3 cup of cannamilk
- 1 cup of fresh blueberries

Directions:

Preheat your oven (400 degrees F).

Line paper liners over muffin cups.

Combine flour, sugar, salt, and baking powder.

Put aside. Place cannaoil in a 1-cup measuring cup and add the egg and enough cannamilk to fill the cup.

Add to the flour mixture and mix.

Fold blueberries into the batter.

Fill muffin cups up and sprinkle each cup with ground cinnamon.

Bake in the preheated oven for 20 to 25 minutes.

13. Five-Ingredient Banana Muffins

These muffins are made with bananas and marijuana butter to enjoy a healthy dose of fat and protein while getting high.

Preparation Time: 10 Minutes

Servings: 1 Muffin

Ingredients:

- 3 very ripe bananas
- 3 large eggs
- 3/4 cup peanut butter
- 1/4 cup cannaoil
- 3/4 teaspoon baking powder

Directions:

Preheat the oven to 340 degrees F.

In a food processor, combine the bananas, eggs, peanut butter, cannaoil,

and baking powder. Process for 1 to 2 minutes until smooth.

Pour the mixture into a nonstick, or greased, muffin pan.

Bake for 20 to 25 minutes until golden brown and set.

Allow cooling before serving.

Store the remaining servings at room temperature in an airtight container for up to 3 days.

14. Blueberry Mary Jane Muffins

Delicious, wholesome, and nutritious. Top your muffin with some butter for an extra kick of Marijuana taste.

Preparation Time: 20 Minutes

Servings: 24

Ingredients:

- 1 cup of blueberries, fresh
- 1/3 cup of cannabis milk
- 1 egg, large
- 1/2 cup of cannabis oil
- 2 teaspoons of baking powder
- 1/2 teaspoon of salt, kosher
- 3/4 cup of sugar, granulated
- 1 and 1/2 cups of flour, all-purpose

Directions:

Preheat your oven to 400 degrees F. Place paper liners in muffin pans.

Combine the baking powder, salt, sugar, and flour. Set them aside.

Place 1/2 cup of canna-oil into 1-cup measuring cup. Add cannabis milk and egg to fill the whole cup. Add this to the flour mixture. Combine well.

Fold the blueberries into the batter.

Fill muffin cups with batter. Sprinkle with cinnamon.

Bake for 15-20 minutes.

Serve warm.

15. Canna Fudge Recipes

Being all high, you might find cooking challenging for yourself and your friends. Well, with these recipes, you will have everything you need in just a few minutes.

Preparation Time: 5 minutes

Servings: depends on the pan

Ingredients:

- 1 powdered sugar
- 1 cup of cannabutter
- 1 cup of creamy peanut butter
- 1 teaspoon of vanilla extract
- 1/8 teaspoon of salt

Directions:

Combine the peanut butter with cannabutter in a small microwave-safe bowl, then microwave it for 2 min until they melt.

Add the sugar and salt with vanilla then mix them well.

Spoon the mix into a lined up, greased small baking dish, then spread it to an even level.

Put on the lid and place the fudge pan in the fridge until it is chilled.

Cut the fudge bar into dice, serve it with your favorite toppings, and enjoy.

16. Canna Pizza Recipes

It’s the perfect way to celebrate a special occasion or just have some fun cooking in the kitchen.

Preparation Time is 10 minutes

Servings: 6

Ingredients:

- 1 pizza dough (approximately 6.5 ounces)
- 2 cups of fresh basil
- 1 cup of canna oil
- 1 cup of goat cheese, crumbled
- 1/2 cup of mozzarella cheese, shredded
- 1 small fresh tomato, thinly sliced
- 1/4 cup of parmesan cheese
- 2 cloves of garlic

- Black pepper, as needed
- Salt, as needed

Directions:

Combine the basil with parmesan cheese, garlic, a pinch of salt, and pepper in a food processor, then pulse them several times until they become finely chopped.

Add the canna oil in a steady stream while processing all the ingredients at the same time.

Before you start, gently preheat the oven to 400 degrees F.

Roll the pizza dough on a floured surface, then transfer it to a baking sheet.

Spread the pesto sauce over it, then top it with goat cheese, tomato slices, and mozzarella cheese.

Cook the pizza in the oven for 18 to 25 minutes, then serve it hot and enjoy.

17. Canna Lollipops and Candy Recipes

CBD with Pops CBD Lollipops are a fun and simple way to take in your marijuana.

Preparation Time: 10 minutes

Servings: 12

Ingredients:

- 1 cup of organic sugar
- 1/2 cup of light corn syrup
- 1/4 cup of water, filtered
- 2 teaspoons of canna tincture
- 1 teaspoon of orange flavor

Directions:

Stir the water with sugar and corn syrup in a heavy saucepan over medium heat until they melt.

Place a candy thermometer in the pan and let it sit until it measures 300

degrees F.

Turn off the heat immediately and let it sit until the temperature drops to 250 degrees F.

Stir in the canna tincture with orange flavor in the lollipop molds, then place them aside to sit for 20 min until they harden.

Serve your lollipops right away or store them in a mason jar and enjoy.

18. Canna Chocolate Muffins

CBD with Pops The box of healthy snacks was designed specifically to help you have fun in the kitchen and have an amazing high at the same time. The snacks are not only healthy but also fun for everyone to try them.

Preparation Time: 10 minutes

Servings: 8

Ingredients:

- 7 ounces of dark chocolate
- 7 ounces of white sugar
- 4 ounces of flour
- 3 ounces of cannabutter
- 4 eggs
- Salt, a pinch

Directions:

Before you start, proceed to preheat the oven to 356 degrees F.

Stir the butter with chocolate in a heated double boiler until they completely melt.

Beat the sugar with eggs in a large mixing bowl until they become smooth.

Add the chocolate mix and whisk them again.

Add the flour with a pinch of salt gradually while whisking until you get a smooth batter.

Pour the batter into 8 lined-up muffin cases, then cook them in the oven for 9 to 11 minutes or until they are done.

Allow the muffins to lose heat completely, then serve them and enjoy.

19. Cannabis Chocolate

A delicious addition to your holiday party, these chocolate are fun and festive.

Preparation Time: 5 Minutes

Servings: 3.5 ounces

Ingredients:

- 5 ounces of chocolate of choice
- 1/4 ounce of cannabis, ground and decarboxylated

Directions:

Place the chocolate in the bowl of a double boiler, then let it heat until it completely melts.

Stir in the ground cannabis, then pour the mix into a mold.

Place the chocolate mold in the fridge until it hardens. Serve it and enjoy.

20. Chocolate Chip Brownies

Chocolate chip brownies with the perfect twist of Cannabis. You won’t even taste the marijuana in it.

Preparation Time: 15 minutes

Servings: 9

Ingredients:

- 6 ounces of dark chocolate
- 1 cup of purpose flour
- 1 cup of sugar
- 2 eggs
- 75 ounces of butter
- 1/4 once of cannabis butter
- 1 teaspoon of vanilla extract
- 1/2 teaspoon of baking powder
- Salt, a pinch

Directions:

Before you proceed gently preheat the oven to 350 degrees F.

Stir the chocolate with butter in a heavy saucepan until they completely melt.

Place the mix aside to lose heat for 6 min.

Combine the eggs with vanilla, sugar, baking powder, and a pinch of salt in a large mixing bowl, then beat them until they become light and smooth.

Fold in the chocolate mix then add the flour and mix them until no lumps are found.

Spoon the mix into a lined-up and greased baking dish, then cook it in the oven for 24 minutes.

Allow the brownie to cool down completely, cut into squares, serve it, and enjoy.

21. Chocolate Chip Blonde Brownies

A special recipe for the perfect occasion, Chocolate Chip Blonde Brownies are a mouthwatering treat. And you won't even taste the marijuana in it.

Preparation Time: 15 minutes

Servings: 9

Ingredients:

- 1 cup of purpose flour
- 3/4 cup of coconut sugar
- 1/2 cup of cannabutter, melted
- 1/3 cup of chocolate chips
- 1 egg, beaten
- 1 tablespoon of vanilla extract
- 1/2 teaspoon of baking powder
- 1/2 teaspoon of xanthan gum

- 1/2 teaspoon of salt
- 1/8 teaspoon of baking soda

Directions:

Before you proceed, gently preheat the oven to 325 degrees F.

Mix the flour with xanthan gum, salt, baking soda, and baking powder in a mixing bowl.

Beat the sugar with butter in a large mixing bowl until they become smooth.

Add the vanilla with egg and beat them until they become smooth.

Add the flour mixture gradually while stirring all the time.

Spread the mix in a greased and lined-up baking pan, then scatter the chocolate chips on top.

Cook the brownie loaf in the oven for 24 minutes.

Place the brownie aside to lose heat completely, cut it into squares, serve it and enjoy.

22. Crazy Chocolate Cake

A crazy chocolate cake is a crowd-pleasing dessert that everyone can enjoy.

Preparation Time: 15 minutes

Servings: 6

Ingredients:

- 6 eggs
- 2 cups of bittersweet chocolate chips
- 1 cup of hard cannabutter, softened
- 3/4 cup of granulated white sugar
- 1/2 cup of water
- 1 teaspoon of vanilla extract
- 1/4 teaspoon of salt

Directions:

Before you proceed gently preheat the oven to 300 degrees F.

Stir the granulated sugar, water, and salt in a heavy saucepan over medium heat until they dissolve.

Place the chocolate chips in a small microwave-safe bowl and heat for 20 to 30 sec until it melts.

Transfer the melted chocolate to a large mixing bowl, then add butter and vanilla and beat them until they become smooth.

Add the hot sugar water mix and beat them well.

Add the eggs gradually while beating until they become smooth in texture.

Then pour the batter into a clean, greased baking pan then cook it in the oven for 32 minutes.

Allow the cake to lose heat completely, then decorate it, serve it, and enjoy it.

23. Canna Muffins Recipes

Canna Muffins are the most favorite way to fulfill your marijuana intake without having any consequences.

Preparation Time: 15 minutes

Servings: 16

Ingredients:

- 2 cups of purpose flour
- 1 cup of sugar
- 1 cup of blueberries, frozen
- 1/2 cup of chocolate chips
- 1/2 cup of milk
- 2 eggs
- 3/4 cup of cannabutter, soft
- 1/4 cup of butter

- 2 teaspoons of baking powder
- 1 teaspoon of vanilla extract
- 1/4 teaspoon of salt

Directions:

Before you proceed, gently preheat the oven to 375 degrees F.

Stir the flour with baking powder and salt, then place them aside.

Beat the butter with cannabutter and sugar in a large mixing bowl until they become light and fluffy.

Add the eggs gradually while beating them until they become smooth.

Add the flour and mix with milk gradually while beating all the time until you get a smooth batter.

Add the vanilla extract, mix them well, and then fold the chocolate chips with blueberries.

Spoon the mix into cupcake liners filling 3/4 of each of them, then cook them in the oven for 24 minutes.

Allow the muffins to lose heat completely, then serve them and enjoy.

24. Canna Honey Recipes

Honey is a common ingredient in most recipes, and it’s easy to substitute it with Marijuana.

Preparation Time: 10 minutes

Servings: 1 pound

Ingredients:

- 1 pound of honey
- 1 ounce of fresh cannabis, finely chopped

Directions:

Place the cannabis in a small piece of cheesecloth, then wrap it around it and tie it with a string of kitchen twine.

Place the cannabis bundle in a crockpot and pour the honey all over it.

Put on the lid and cook them for 4 hours on low.

Once the time is up, squeeze the cannabis bundle dry and discard it.

Transfer the honey into storing jars, then use them the way you desire and enjoy.

25. Canna Butter Recipes

Canna butter is the most popular way to incorporate marijuana into your cooking.

Preparation Time: 15 minutes

Servings: 1 pound

Ingredients:

- 1 pound of butter, unsalted
- 1 cup of water
- 1 ounce of cannabis flower, ground

Directions:

S Stir the butter with water in a large saucepan, stirring until the butter melts.

Lower the heat and bring the mix to a simmer.

Add the cannabis and stir it, then simmer them for 2 hours 45 minutes while stirring from time to time without letting them boil.

Pour the mix into a large piece of cheesecloth to strain the butter mix and

repeat the process another time until the butter is clear.

Pour the melted butter into a jar and refrigerate until it hardens.

Discard the water that rises on top, then use your butter as you desire and enjoy.

26. Chocolate Oatmeal Cookies

If you love chocolate cookies and are a fan of marijuana, this is the recipe for you.

Preparation Time: 10 minutes

Servings: 16

Ingredients:

- 2 cups of flour
- 1 cup of oatmeal
- 3/4 cup of butter
- Milk, as desired
- 1/2 cup of cocoa powder
- 1/2 cup of white sugar
- 2 eggs
- 1/2 ounce of cannabis, ground and decarboxylated
- 1 tablespoon of vanilla extract

- 1 teaspoon of walnut extract
- 1/2 teaspoon of baking powder

Directions:

Before you proceed, gently preheat the oven to 325 degrees F.

Beat the butter with sugar, cocoa powder, and baking powder in a large mixing bowl until they become light and fluffy.

Add the eggs with walnut and vanilla extract, then beat them again until they become creamy and smooth.

Add the flour with oatmeal and cannabis then mix them well while adding some milk if the mix is too dry.

Shape about one and a half tablespoons of dough into a ball, place them on a lined-up baking sheet, and cook them for 12 minutes.

Allow the cookies to cool down, then serve them and enjoy.

27. High Cheesy Canna Pizza

Health is vital to everyday well-being, but it doesn’t mean you have to give up being a stoner to stay healthy. There are many ways to include Marijuana into your daily diet, even if you’re cleansing your body and consuming nutrient-rich plates.

Preparation Time: 10 minutes

Servings: 6

Ingredients:

- 16 ounces of mozzarella cheese, sliced
- 1 pizza dough (approximately 6.5 ounces)
- 6 ounces of tomato paste
- 1 cup of water
- 1/2 cup of canna oil
- 1/2 tablespoon of dry oregano

- 1/2 tablespoon of dry basil
- 1/2 tablespoon of dry rosemary
- 1 small bunch of fresh basil, sliced
- 2 cloves of garlic, minced
- Black pepper, as needed
- Salt, as needed

Directions:

Combine the tomato paste with water, cannabis oil, oregano, dry basil and rosemary, garlic, and a pinch of salt and pepper in a large saucepan.

Cook them over medium heat until they start boiling.

Lower the heat and cook the sauce for 32 min while stirring it from time to time.

Before you proceed, gently preheat the oven to 400 degrees F.

Roll the pizza dough on a floured surface in a circle shape, then transfer it to a baking sheet.

Spread 1 cup of the tomato sauce over the dough and reserve the rest for later use.

Lay the mozzarella cheese slices on top, then sprinkle the fresh basil on top.

Cook the pizza in the oven for 24 minutes, then serve it warm and enjoy.

28. Nutty Vanilla Brownies

This formula isn’t for the health conscious Marijuana fans, but this creamy appealing treat is guaranteed to get you high and make you go wild.

Preparation Time: 15 minutes

Servings: 9

Ingredients:

- 4 ounces of chocolate, unsweetened
- 1 and 3/4 cups of coconut sugar
- 1 and 3/4 cups of purpose flour
- 3/4 cup of cannabis butter
- 2 /3 cup of walnuts, finely chopped
- 3 eggs
- 2 teaspoons of vanilla extract
- 1/2 teaspoon of kosher salt

Directions

Before you proceed gently preheat the oven to 350 degrees F.

Gently place the chocolate in a double boiler and melt it completely.

Stir in the butter until it melts, then add the vanilla with sugar and salt.

Mix them well until they become smooth.

Add the eggs gradually while whisking until they become light and smooth.

Add the flour gradually while mixing until no lumps are found.

Fold the walnuts, then pour the mix into a greased and lined square baking sheet.

Cook the brownie loaf in the oven for 28 minutes.

Allow the brownie loaf to cool down completely, cut it into squares, serve it and enjoy.

Spoon 1 tablespoon of the mix and shape it into a ball, then place it on a lined-up and greased baking sheet.

Repeat this process with the rest of the dough, then bake it for 16 minutes.

Allow the nutty chocolate chip cookies to cool down, then serve them and enjoy.

29. Peanut Butter Canna Cookies

This formula isn’t for the health conscious Marijuana fans, but this creamy appealing treat is guaranteed to get you high and make you go wild.

Preparation Time: 10 minutes

Servings: 15

Ingredients:

- 1 cup of smooth peanut butter
- 1/2 cup of brown sugar
- 1/2 cup of white sugar
- 1/2 cup of flour
- 4 tablespoons of cannabutter, softened

Directions:

Before you proceed, kindly preheat the oven to 340 degrees F.

Stir all the ingredients in a large clean bowl, then mix them until they

become smooth.

Shape the mix into 15 balls then place them on a lined-up baking sheet.

Use a fork to press down the dough balls gently, then cook them in the oven for 9 minutes.

Allow the peanut butter cookies to cool down, then serve them and enjoy.

30. Red Velvet Valentine Cake

This formula is for health-conscious Marijuana fans or somebody who needs a light breakfast drink or a post-lunch nosh.

Preparation Time: 20 minutes

Servings: 24

Ingredients:

- 16 ounces of cream cheese
- 4 ounces of butter, softened
- 3 cups of powdered sugar
- 2 and 3/4 cups of purpose flour
- 1 and 3/4 cups of white sugar
- 1 and 1/4 cups of buttermilk
- 3/4 cup of canola oil
- 2 eggs
- 1 teaspoon of baking soda

- 1 tablespoon of white vinegar
- 4 teaspoons of red food coloring
- 3 teaspoons of vanilla extract
- 2 teaspoons of cocoa powder
- 1/4 teaspoon of salt

Directions

Before you proceed gently preheat the oven to 325 degrees F.

Beat the eggs with canola oil, 1 teaspoon of vanilla extract, buttermilk & vinegar in a clean large mixing bowl.

Stir the flour with cocoa powder, white sugar, baking soda, and salt.

Add the mix slowly to the buttermilk while whisking until no lumps are present.

Proceed to add the liquid food coloring & stir in the butter until it becomes a dark red batter.

Pour the batter into 3 lined-up and greased cake pans then cook them in the oven for up to 40 minutes.

Immediately the time is up, allow the cakes to lose heat.

For the time being, beat the butter in a clean large mixing bowl until they tend to soften.

Then add the powdered sugar gradually while beating all the time followed by the cream cheese up until the mix becomes soft.

Proceed to add the vanilla extract, then mix them well to make the icing.

Carefully level the cakes with a sharp bread knife to make them even with the same thickness and size.

Carefully place some icing in the middle of a cake stand & place on top of the cake.

Spread some frosting on it, then top it with the second cake & repeat the

process too with the third cake.

Proceed to cover the whole cake with the rest of the frosting, decorate it the way you desire, and refrigerate it for 30 minutes or more.

Serve your cake and enjoy.

Conclusion

So, we've finally come to the end of this book! I trust you've got more than enough on your plate to get started with. Cannabis is a wonderful, amazing plant. Enjoy it! Have fun! But you must also be respectful of the plant. It has a lot to offer; far more than science has discovered as yet. Make sure you enjoy this plant responsibly, whatever you do. Alright folks! Be on your way! Love, and light from me, to you!

About the Author

Owen isn’t your typical cookbook writer. He built a life and career as a successful stockbroker in New York for many years, getting into the routine of it all. He enjoyed the crazy schedule, his exploding inbox, and endless phone conversations with clients. Still, he always found himself in the kitchen when he had some time to spare. Even if he got home at 11:00 pm and had an early morning meeting the next day, he always cooked delicious meals and dinners for himself.

When the pandemic hit and lots of his clients started pulling out, Owen began to question whether he would even have a job within the next couple of months. Once the world went into lockdown, his job became harder with the sudden obstacles of working from home with a job like his. His stress, however, was very fruitful because it often resulted in new dishes.

More than a home office, at one point, his place felt more like a restaurant. Whether it was breakfast, lunch, or dinner, he was always whipping up something amazing! When he was let go, he was relieved to finally have more time to work on new recipes to share with his friends and family. Eventually, they encouraged him to start writing cookbooks… and that’s how he began his new life as an amateur cook and cookbook writer. Now, he travels across the US searching for inspiration for his recipes, but he always finds his way back home to his cozy townhouse in New Jersey, ready to share all of his new dishes with his loved ones.

Appendices

Hey, guys! I just wanted to say thanks for supporting me by purchasing one of my e-books. I have to say—when I first started writing cookbooks, I didn't have many expectations for myself because it was never a part of "the plan." It was more of a hobby, something I did for me and decided to put out there if someone might click on my book and buy it because they liked my food. Well, let me just say it's been a while since those days, and it's been a wild journey!

Now, cookbook writing is a huge part of my life, and I'm doing things I love! So, THANK YOU for trusting me with your weekly meal preps, weekend BBQs, 10-minute dinners, and all of your special occasions. If it weren't for you, I wouldn't be able to concentrate on producing all sorts of delicious recipes, which is why I've decided to reach out and ask for your help. What kind of recipes would you like to see more of? Are you interested in special diets, foods made with kitchen appliances, or just easy recipes on a time-crunch? Your input will help me create books you want to read with recipes you'll actually make! Make sure to let me know, and your suggestions could trigger an idea for my next book…

Take care!

Owen