

15 BEGINNER FRIENDLY



Fresh Baked

CANNABIS  
INFUSED RECIPES





# OLD PAL X BABISH INFUSED SUGAR

**1oz  
SUNMED  
TRIMMED FLOWER**



**1 OUNCE  
OF TRIM  
FLOWER  
MILK CHOCOLATE**



# DIXIE MILK CHOCOLATE

**TRIMMED FLOWER**



# CLASSIC CANNABUTTER

## 1. Decarboxylation:

- Preheat your oven to 245°F (120°C).
- Grind the cannabis coarsely with a hand grinder.
- Spread the ground cannabis on a parchment paper-lined baking sheet.
- Bake the cannabis in the oven for 30-40 minutes, stirring it every 10 minutes to ensure even toasting.

## 2. Infusing the Butter:

- Melt the butter in a saucepan over low heat. If desired, add water to regulate the temperature more effectively during cooking.
- Add the decarboxylated cannabis to the melted butter.
- Keep the heat low (ideally between 160°F and 180°F) and let the mixture simmer for 2 to 3 hours, stirring occasionally. Be careful not to let the mixture boil.

## 3. Straining the Butter:

- Set a funnel on top of a jar and line it with cheesecloth.
- Once the butter has cooled slightly, pour it over the cheesecloth funnel and allow it to strain freely. Avoid squeezing the cheesecloth to prevent plant material from getting into your butter.

## 4. Storing the Cannabutter:

- Transfer the strained cannabutter into a container or jar.
- Store it in the refrigerator or freezer. Cannabutter can be kept in the fridge for several weeks and in the freezer for up to six months.



# CLASSIC CANNABIS OIL

## Ingredients

- 1 cup oil (your choice)
- ¼ ounce decarbolized cannabis (see instructions)

## Instructions

### *Decarboxylation:*

Preheat the oven to 245°F (120°C). Coarsely grind cannabis and spread it on a parchment-lined baking sheet. Bake for 30–40 minutes, stirring every 10 minutes for even toasting.

- Choose an oil (coconut, olive, or canola) and measure it—commonly 1 cup oil to 1 cup decarbed cannabis.
- Combine oil and cannabis in a saucepan or slow cooker. Heat on low (160°F–200°F) for 2–4 hours, or 6–8 hours in a slow cooker.
- Pour the mixture through a cheesecloth-lined strainer into a bowl or jar. Let it drip naturally; discard leftover plant material.
- Transfer to an airtight container and store in a cool, dark place or in the fridge for longer shelf life.



# CANNABIS HERBAL TEA

1 teaspoon herbal tea of your choice (or 1 tea bag)  
1½ cups water  
¼ teaspoon, or desired amount, of cannabis tincture\*  
Honey, milk, or sugar to taste

**Cannabis Tincture is available commercially, but here are the ingredients to make your own:**

1.75 grams cannabis flower (~20% THC), coarsely ground  
¼ cup Everclear (or substitute 100 proof or higher vodka)

**Instructions:**

(For Homemade Tincture): Preheat your oven to 245°F (120°C). Grind the cannabis buds coarsely with a hand or electric grinder, and spread the ground cannabis evenly on a parchment paper-lined baking sheet. Bake it in the preheated oven for 30–40 minutes, stirring every 10 minutes to ensure even toasting. This process is called decarboxylation.

Mix the decarboxylated cannabis with the Everclear in a mason jar and leave overnight. The next day before you use it, strain out the liquid and reserve it. Make sure you mark it clearly for safety. Always shake before use. When you're ready to make tea, simply put the tincture in at the same time you prepare your herbal tea according to instructions (usually around 5 minutes of steeping in near boiling water). Add honey, milk, or sugar to taste. Enjoy when steeped to your liking.



# CINNAMON AND CANNABIS FRENCH TOAST

## For the topping/filling:

- 2 teaspoons cinnamon (or more to taste)
- 2 tablespoons cannabutter (see directions below the recipes for how to make your own)
- Four 1 1/2-inch-thick slices of your favorite bread
- 3 large eggs
- 1/4 cup heavy cream
- 1 1/2 teaspoons granulated sugar
- 1/2 teaspoon salt
- 4 tablespoons butter
- Confectioners' sugar

## Instructions:

1. Preheat the oven to 350 degrees. In a small bowl, stir together the cinnamon and cannabutter. If you want stuffed french toast, cut a small slit into each piece of bread and fill with 1/4 of the mixture. Otherwise, reserve for topping.
2. In a shallow bowl or baking dish, whisk together the eggs, heavy cream, sugar, and 1/2 tsp of salt.
3. Heat a skillet over medium to medium high and melt two tablespoons of butter. Brown all four pieces of bread on both sides.
4. Transfer the browned bread to a baking dish and cook in the oven for around 5 minutes (more or less to your liking). Top with confectioners sugar and cannabutter if you didn't use it in step one.



# CANNANA BREAD

- 3 medium bananas (about 1 cup mashed)
- ½ cup cannabutter (see directions below the recipes for how to make your own)
- 1 egg at room temperature
- 1 ½ cups all-purpose flour
- 1 teaspoon baking soda
- ½ teaspoon salt
- ¾ cup sugar
- ½ cup pecans chopped

## **Instructions:**

1. Preheat your oven to 350°F (175°C) and grease a 9x5 inch loaf pan.
2. In a large bowl, mash the bananas until smooth. Stir in the melted butter until well combined.
3. In a separate bowl, whisk together the flour, baking soda, and salt.
4. Add the dry ingredients to the wet ingredients and gently fold until just combined. Don't overmix!
5. Beat in the egg until fully incorporated.
6. Pour the batter into the prepared loaf pan and smooth the top.
7. Bake for 55–65 minutes, or until a toothpick inserted into the center comes out clean.
8. Let cool for ten minutes and then transfer to a wire rack. Serve at room temperature.



# CANNABUTTER CARAMEL POPCORN

## Ingredients

- 1 bag of microwave popcorn (plain, unsalted)
- 2 tablespoons cannabutter (see directions below the recipe for how to make your own)
- 1/2 cup unsalted butter
- 1 cup light brown sugar, packed
- 1/4 cup light corn syrup
- 1/2 teaspoon vanilla extract
- 1/4 teaspoon baking soda
- 1/4 teaspoon salt
- Instructions
- Pop the microwave popcorn according to the package instructions. Transfer the popped popcorn to a large mixing bowl.

## Prepare the Caramel Sauce:

- In a medium saucepan, melt the unsalted butter over medium heat.
- Stir in the brown sugar, a sprinkle of your infused sugar, corn syrup, and salt. Bring the mixture to a boil while stirring constantly. Once it boils, stop stirring and let it cook for 4-5 minutes, or until it reaches a deep caramel color.
- Remove the caramel from the heat and stir in the cannabutter until fully melted and incorporated. Then, stir in the vanilla extract and baking soda. The caramel will foam slightly – this is normal.
- Quickly pour the caramel sauce over the popcorn, gently tossing with a spatula to coat the popcorn evenly. Work quickly before the caramel sets.
- Bake to Set at 250°F (120°C) on a baking sheet lined with parchment paper. Bake for up to 45 minutes, stirring every 15 minutes to ensure even coating.
- Cool and Serve:





# CHOCOLATE CHUNK BROWNIES

## Ingredients

- Betty Crocker Milk Chocolate Brownie Mix
- 3 Tablespoons Milk
- 1/2 Cup Butter (melted)
- 2 Eggs
- Old Pal x Babis Cannabis-Infused Sugar
- Dixie Infused Straight Milk Chocolate (chopped into chunks)

## Instructions

- Preheat the oven as directed in the chart below. Grease the bottom of the pan.
- In a medium bowl, stir together the Brownie Mix, milk, melted butter, and eggs until well blended. Replace the regular sugar in your brownie mix with Old Pal x Babis Cannabis-Infused Sugar in the same quantity. Gently fold the chopped Dixie Infused Straight Milk Chocolate chunks into the batter. Spread evenly in the pan.
- Bake as directed in the chart below or until a toothpick inserted 2 inches from the side of the pan comes out almost clean. Cool completely. To cut warm brownies, use a plastic knife and short sawing motions. Store tightly covered.

Pan Size | Oven Temp | Bake Time (in minutes<sup>\*\*\*</sup>)

- 13" x 9" | 350°F | 24-26
- 9" x 9" | 350°F | 40-42
- 8" x 8" | 325°F | 49-55

For cake-like brownies: Use 3 tablespoons milk, 1/2 cup butter, and 3 eggs.



# GRASSHOPPER ICE CREAM

## Ingredients

- 2 cups heavy whipping cream
- ½ teaspoon salt
- 2-5 grams decarbed cannabis (see the first step of the cannabutter recipe below for directions)
- 14 ounces sweetened condensed milk
- 2 ounces crème de menthe
- 1 ounce crème de cacao
- ½ teaspoon mint extract
- 6 drops green food coloring optional
- 4 ounces chopped chocolate chunk

## Instructions

- Grab a saucepan and whisk together the heavy cream and decarbed cannabis. Heat the mixture over medium heat until it simmers gently. Don't let it boil – a gentle bubble is all we need. Let it simmer gently for about 1.5 hours. Strain when finished & place in the fridge to cool.
- In a mixing bowl, whip the sweetened condensed milk, crème de menthe, crème de cacao, and mint extract together until combined.
- Remove the cooled cream from the fridge and whip together with the other ingredients until stiff peaks form. Add chocolate chips near the end.
- (Optional): Add 6 drops of green food coloring and stir until the mixture reaches your desired minty shade.
- Transfer the mixture to a covered container and refrigerate for at least 4 hours, or until completely chilled. Overnight chilling is ideal for an extra scoopable texture.



## EUROPEAN-STYLE CANNABIS INFUSED HOT COCOA

### Ingredients

- 2 tablespoons cannabutter (see directions below the recipes for how to make your own)
- 1 ½ cups whole milk
- ½ cup heavy cream
- 1 tablespoon finely chopped dark chocolate (60-70% cacao)
- 1 ⅓ tablespoons unsweetened Dutch-process cocoa powder
- 1 tablespoon granulated sugar, to taste
- 1 tablespoon cornstarch
- Pinch of salt
- Whipped cream and chocolate shavings, for garnish (optional)

### Instructions

- Melt the cannabutter in a saucepan over medium heat. Once melted and slightly bubbly, begin the next steps quickly.
- Add the milk and heavy cream to the saucepan and heat over medium heat until simmering around the edges. Don't let it boil.
- While the milk warms, crumble the chocolate into a small bowl. Once the milk simmers, add the chocolate and whisk until melted and smooth.
- In a separate bowl, whisk together the cocoa powder, sugar, cornstarch, and salt. Gradually add this dry mixture to the hot milk, whisking constantly until fully combined.
- Cook the hot chocolate for 5-7 minutes, stirring occasionally, until slightly thickened but not pudding-like. Be careful not to overcook, as it will thicken further as it cools.



# MARY JANE'S MUG CAKES

## Ingredients

- ¼ cup + 1 ½ teaspoons all-purpose flour (total 13 ½ teaspoons)
- 2 tablespoons sugar
- ¼ teaspoon baking powder
- Dash of salt
- 2 tablespoons cannabutter, melted (see directions below the recipes for how to make your own)
- 3 tablespoons milk
- ½ teaspoon vanilla extract
- 1 teaspoon sprinkles (optional) or chocolate chips

## Instructions

- In a microwave-safe mug, melt the cannabutter gently (check it at fifteen second intervals and remove when just melted).
- In a second mug, whisk together the flour, sugar, baking powder, and salt.
- Pour in the melted butter, milk, and vanilla extract and stir until just combined. Don't overmix!
- Sprinkle the top with your desired amount of sprinkles or chips.
- Microwave on high for 50-60 seconds, or until the cake is just set and slightly puffed. Be careful, the mug will be hot!
- Let the cake cool for a minute or two before digging in.



# CANNABIS LEMON BARS

## Ingredients

### *Crust:*

- 1/2 cup Cannabutter, softened (use regular butter if you want to lower the dosage further)
- 2 tbsp Old Pal x Babish Cannabis-Infused Sugar (for 10 mg total THC in the crust)
- 2 tbsp regular granulated sugar
- 1 cup all-purpose flour

### *Lemon Filling:*

- 2 tbsp Old Pal x Babish Cannabis-Infused Sugar (for 10 mg total THC in the filling)
- 1/2 cup regular granulated sugar
- 2 large eggs
- 1/4 cup lemon juice
- 2 tbsp all-purpose flour

## Instructions

- Preheat your oven to 350°F (175°C) and line an 8x8-inch baking pan with parchment paper.
- Combine cannabutter, infused sugar, regular sugar, and flour in a bowl. Mix until crumbly, then press evenly into the prepared pan. Bake for 15 minutes, or until lightly golden.
- While the crust bakes, whisk together infused sugar, regular sugar, eggs, lemon juice, and flour until smooth. Pour the mixture over the baked crust.
- Return to the oven and bake for 20-25 minutes, or until the filling is set and lightly golden.
- Cool completely, dust with powdered sugar if desired, and slice into 12 squares. Enjoy!



# CANNABIS-INFUSED SPICY GARLIC SHRIMP TACOS

## Ingredients

- 1 lb shrimp, peeled and deveined
- 2 tbsp cannabis-infused olive oil (adjust dosage as needed)
- 2 cloves garlic, minced
- 1 tsp chili powder
- 1/2 tsp smoked paprika
- 1/2 tsp ground cumin
- Juice of 1 lime
- 8 small tortillas
- 1 cup shredded cabbage
- 1/2 cup sour cream or crema
- 1/4 cup fresh cilantro, chopped
- Optional: sliced jalapeños, avocado, or hot sauce

## Instructions

- Toss shrimp in a bowl with cannabis-infused oil, garlic, chili powder, paprika, cumin, and lime juice. Let sit for 15-20 minutes.
- Heat a skillet over medium heat and sauté shrimp for 2-3 minutes per side until pink and cooked through.
- Warm or slightly toast tortillas and fill with shrimp, shredded cabbage, sour cream, and toppings like cilantro, avocado, or jalapeños. Serve immediately.



# MARRY MARY JANE PASTA

## Ingredients

- Chicken: 3 chicken breasts (halved), 1 tsp paprika, 1 tsp garlic powder, 1/2 tsp each salt & pepper, 2 tbsp olive oil
- Sauce: 1/4 cup cannabutter, 3 garlic cloves (minced), 1 cup chicken broth, 1 cup heavy cream, 1/2 cup Parmesan, 1/2 cup chopped sun-dried tomatoes, 1 tsp red pepper flakes (optional), 1/2 tsp each dried thyme & basil, salt & pepper
- Pasta: 12 oz pasta, 1/4 cup reserved pasta water, parsley & Parmesan for garnish

## Instructions

- Cook pasta in salted water; reserve 1/4 cup water, then drain.
- Season chicken with spices. Sear in olive oil (4-5 min per side). Remove.
- Melt cannabutter in the skillet. Sauté garlic, then add broth, cream, Parmesan, tomatoes, and spices. Simmer 3-5 minutes.
- Return chicken to skillet, coating it in sauce. Simmer 2-3 minutes. Add pasta and pasta water; toss to combine.
- Garnish with parsley and Parmesan. Serve warm.
- Dosage Tip: Adjust cannabutter potency to control THC per serving. Start small and wait 1-2 hours before consuming more.



# INFUSED STOVE TOP STUFFING RECIPE

## Ingredients

- 1 box Stove Top Stuffing mix (any flavor)
- 1 ½ cups water
- ¼ cup cannabis-infused butter (adjust based on desired potency)
- Optional add-ins: sautéed onions, celery, mushrooms, or cooked sausage for extra flavor

## Instructions

- In a medium saucepan, bring 1 ½ cups of water and ¼ cup of cannabis-infused butter to a boil. Stir occasionally to melt the butter evenly.
- Remove the saucepan from heat. Add the Stove Top Stuffing mix to the pan, stirring gently until the mixture is evenly moistened.
- Cover the saucepan and let the stuffing sit for about 5 minutes to absorb the liquid.
- Fluff the stuffing with a fork before serving. Add any optional mix-ins like sautéed veggies or cooked sausage for a personalized touch.





# CANNADIED YAMS

## Ingredients

- 4 medium sweet potatoes (about 2 lbs), peeled and sliced into 1/4-inch rounds
- 2 tablespoons Old Pal x Babis Cannabis-Infused Sugar
- 1/2 cup brown sugar (light or dark)
- 1/4 cup unsalted butter, melted
- 1/4 cup water
- 1/2 tsp ground cinnamon
- 1/4 tsp ground nutmeg
- 1/4 tsp ground ginger
- 1 tsp vanilla extract
- Optional: 1 cup mini marshmallows or chopped pecans for topping

## Instructions

- Preheat your oven to 375°F (190°C) and grease a 9x13-inch baking dish. Arrange the sliced sweet potatoes in an even layer.
- In a medium bowl, whisk together melted butter (regular, infused, or a mix), water, cannabis-infused sugar, brown sugar, cinnamon, nutmeg, ginger, and vanilla. Use 2 tbsp infused sugar and no more than 2 tbsp infused butter, balancing the rest with regular butter to maintain reasonable dosage.
- Pour the mixture over the sweet potatoes, coating evenly. Cover with foil and bake for 30 minutes. Remove foil, baste with the sauce, and bake uncovered for another 20-25 minutes until tender and caramelized.
- Optional: Add marshmallows or pecans in the last 5 minutes to toast. Cool before serving and divide into 8 portions for manageable dosing.