

Infused Sugar Cookies



Prep Time: 10 min

Cook Time: 10 min

Instructions

1.

Preheat oven to 350 degrees F (180 degrees C).
Lightly grease 2 cookie sheets.

2.

In a bowl, add the cannabis butter and sugar.
Mix well. Beat in egg yolks one at a time and
add the vanilla extract. Add the flour, baking
soda, and cream of tartar & mix until there is a
consistency.

3.

Form dough into walnut size balls and place 2
inches apart on cookie sheet. Don't flatten.
Bake 10 to 11 minutes, until tops are cracked
and just turning color.

Ingredients

1 cup

Cannabutter

1 1/4 Cups

White Sugar

3 Egg Yolks

1 Tsp

Vanilla Extract

2 1/2 Cups

All Purpose Flour

1 Tsp

Baking Soda

1/2 Tsp

Cream of Tartar