

# Cannabutter



Cannabutter (cannabis butter) is the original and the most versatile cannabis recipe. If you use it as a foundation for your baked goods and other recipes, there's no limit to the kinds of dishes you can whip up.

This is the only foolproof cannabis recipe you'll need, with instructions that account for the most common cooking mistakes. Just follow the steps below, and you'll have the perfect infusion in just a few hours.

## Instructions

1.

Decarboxylate cannabis flower as per the last recipe.

2.

Melt the butter in a medium-sized saucepan. Add 2 cups of water and mix. Let the butter simmer over medium heat.

## Ingredients

**1 Pound**

Unsalted Butter

**1/4 Ounce**

Cannabis Flower (15+% THC)

**3.**

Add the cannabis as soon as the butter starts to melt. Reduce to low heat and mix the ingredients well.

**4.**

Let the ingredients cook for 2 to 3 hours. Stir occasionally, and maintain a temperature of 200 to 250 degrees Fahrenheit. If the butter nears the maximum temperature, add a bit more water to prevent the butter from scorching. When the butter appears thick and glossy, you can stop cooking.

**5.**

Place a sieve lined with cheesecloth over a large glass bowl. Pour the butter over the sieve and wait for it to filter into the bowl. This should take 5 to 10 minute

**6.**

Cover the bowl and refrigerate overnight.

**7.**

Drain any remaining liquid and pat the hardened butter with paper towels to absorb any remaining moisture.

**8.**

Refrigerate your butter in an airtight container.