

Best Cannabis Butter Recipe

[Tutorial by GrowWeedEasy.com](https://www.growweedeasy.com)

Ingredients

- 1 oz cannabis buds (or 3 oz trim)
- 1 pound butter (usually 4 sticks of butter)
- Cheese cloth

Note: The butter needs to sit in the fridge overnight, so make your butter a day ahead of time!

Directions

Step 1 – Decarboxylation (other ways to decarb: <https://www.growweedeasy.com/decarb>)

- 1.) Preheat oven to 225° F and line a baking sheet with aluminum foil.
- 2.) Lightly grind your cannabis buds/trim and spread it over the aluminum foil on the baking sheet.
- 3.) Bake for 30 minutes. It will get **really, really smelly** in your house, so be prepared! It's normal to see some steam and vapor while the cannabis is cooking. This isn't all the potency evaporating away!
- 4.) Remove the dried cannabis from the oven and crumble up any bigger leftover pieces between your fingers. You don't need to make it into a powder, but there shouldn't be whole nugs either.

Step 2 - Cook cannabis together with butter & water

- 1.) Bring 4 cups (950 mL) of water to a boil.
- 2.) Turn down to Medium-Low and add the butter, then wait until it melts.
- 3.) Add your decarboxylated marijuana to the water and mix it in. The cannabis plant matter will float, and there should be at least an inch or two of clearance under the cannabis. If not, add more water. Don't worry that adding more water will change the potency, as you'll be separating the water out later. The "good stuff" in cannabis doesn't stick to water, in fact, water actually filters out a lot of the stuff we don't want that make butter taste bad!
- 4.) Allow to cook on Medium-Low for 90 minutes, stirring occasionally. The bubbles should be gently rising to the top of the water but not actively boiling.

Step 3 - Separate potent butter from inert cannabis plant material and water

- 1.) Line a large bowl with two layers of cheese cloth and strain the water/oil/cannabis mixture. Be careful, it's hot!
- 2.) Put the bowl in the fridge overnight. All the "good stuff" is contained in the butter/oil, which floats to the top. The water and any remaining plant matter will float to the bottom.
- 3.) Use a knife to cut around the outside edges and it usually will "pop" off in a big piece.
- 4.) Put your finished cannabutter in its own container for storage/use! If you'd like, you can turn it upside down on a plate and help dry the bottom with a paper towel. The less water, the longer the cannabutter can be kept in the fridge.

You can use cannabutter just like regular butter in any recipe, just do a 1:1 substitution!

Storage

You can store cannabutter in the fridge for a week, but cannabutter can possibly mold so only leave it in the fridge if you plan to use it immediately. However, your cannabutter can go in the freezer and will be good for months without any loss of potency!

This Recipe Makes...

- 15 "strong" portions
- 30 "regular" portions
- 50 "light" portions