

# Best Cannabis Butter Recipe

Full Tutorial with Pictures: [GrowWeedEasy.com/cannabutter](http://GrowWeedEasy.com/cannabutter)

## Ingredients

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

## Directions

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

### Step 1 - Decarboxylation

- 1.) Preheat oven to 250° 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.

*Alternative:* Put ground weed in an oven bag (like you would cook a turkey in) on the baking sheet and tie it closed to prevent smells from leaking out during the decarb process. You can also put weed in a glass mason jar in the oven to contain smells, but be gentle as the glass can crack due to the heat.

- 3.) Bake for 1 hour. It will get really, really smelly in your house (unless cooking weed in a turkey bag or jar), 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.

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!

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

Read the full tutorial with pictures:

<https://www.growweedeasy.com/cannabutter>