

CANNABIS COOKBOOK

*Complete Beginners Guide
to Making Edibles at Home*



130+ Unique Recipes Inside!

THANK YOU!

When we created this cookbook, our goal was to make the most comprehensive cannabis cookbook available. It contains everything you will need to know to start cooking with cannabis, with content that suits beginners and experts. The main aspect of the book is the sheer number of edible recipes, 134 to be exact. You will not run out of edible recipe anytime soon!

The first chapter covers each different aspect of making edibles. We explain everything you need to know before making edibles and answer some of the most common questions about cooking cannabis.

The second chapter is about making five unique activated ingredient recipes: cannabis butter, cannabis milk, cannabis almond milk, cannabis oil, and cannabis cream. These activated ingredients are the base of every edible recipe in this book. Once you learn how to make these, the only limit is your imagination. After these two chapters you will have the tools to turn almost any recipe into an edible recipe!

Chapters three to six are organized by activated ingredients. We did this because sometimes you may have a batch of an activated ingredient, and with the chapters structured this way, you will easily see which recipes you can make with the activated ingredient you have. You will not need to search through the entire book. We then further divided the recipes into six subcategories: breakfast recipes, main course recipes, appetizer recipes, snack recipes, dessert recipes, and drink recipes.

These are further organized alphabetically. You can see these in the table of contents. This helps you find the recipe you are looking for quickly!

Thank you so much for buying this cookbook. Our team has worked hard to create the best edible cookbook we could. Without your support, this would not have been possible.

We hope you enjoy the cookbook as much as we enjoyed making it.

- The Canna School Team

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CANNABIS BUTTER

17

Simple recipe for the most common ingredient used in making cannabis edibles.

Cook Time: 120 min | **Total Time:** 135 min | **Serves:** N/A

Ingredients

- cannabis
- butter

Equipment

- stove
- double boiler
- airtight container
- cheesecloth

Recipe Notes

- If you are not sure how much cannabis or butter to use, go to **(page 5 & page 9)** to calculate a potency that you would like.
- Leftover plant materials can be discarded.

Directions

1. **Decarboxylate your cannabis. (page 15)**
2. Fill the bottom of the double boiler with water. Bring the water to a boil.
3. Once boiling, turn the heat on low and add the butter to the top half of the double boiler. After the butter has melted, add your decarboxylated cannabis to the butter.
4. Let this cook on low for 2 to 2 & 1/2 hours, stirring every 15 minutes.
5. Remove the double boiler off of the heat and strain the butter through two layers of the cheesecloth into a container.
6. Keep the butter refrigerated in an airtight container for best results and to prolong the shelf life.



CARAMEL POPCORN

35

A great edible popcorn recipe, perfect for movie nights.

Cook Time: 45 min | **Total Time:** 60 min | **Serves:** 8

Ingredients

- 4 quarts popped popcorn
- 1 cup brown sugar
- 1/2 cup corn syrup light
- **1/2 cup cannabis butter (page 17)**
- 1/2 tsp salt
- 1 tsp vanilla extract
- 1/2 tsp baking soda

Equipment

- oven
- shallow roasting pan
- cooking spray
- mixing bowl
- heavy saucepan

Directions

1. Preheat your oven to 250 degrees Fahrenheit (120 degrees Celsius). Grease a shallow roasting pan with cooking spray and add popped popcorn, place in preheated oven to warm while making caramel.
2. In a heavy saucepan over medium heat, melt cannabis butter. Next, stir in brown sugar, corn syrup, and salt. While stirring constantly, bring the mixture to a boil.
3. Boil the butter mixture for 5 minutes without stirring. Remove from heat. Stir in baking soda and vanilla; mix thoroughly.
4. Pour syrup over warm popcorn, stirring it well to coat evenly. Bake for 45 minutes in the preheated oven. Stir the mixture every 10 minutes.
5. Once cooled, break the popcorn apart. Keep refrigerated in an airtight container for extended shelf life.



CHOCOLATE BARS

37

One of (if not) the easiest cannabis edible recipe in this cookbook.

Cook Time: 5 min | **Total Time:** 125 min | **Serves:** 2

Ingredients

- 1/4 cup cannabis butter (page 17)
- 3 tbsps cocoa powder
- 3 tbsps powdered sugar

Equipment

- stove
- double boiler
- sieve
- chocolate bar mould

Directions

1. Melt the cannabis butter in a double boiler.
2. Once the cannabis butter has melted, sieve in the cocoa butter & powdered sugar.
3. Stir on low heat until the ingredients are thoroughly combined and mix until there is a good consistency.
4. Pour the mixture into a chocolate bar mould. Place the mould in the fridge for 1 to 2 hours.
5. Carefully remove the chocolate bar from the mould.



YOUR
SEASON
filled
PEACE

MAC N' CHEESE

59

Super quick and easy edible recipe. Great for the beginner cannabis connoisseur.

Cook Time: 15 min | **Total Time:** 20 min | **Serves:** 3

Ingredients

- 4 oz elbow macaroni
- 4 oz cubed processed cheese food
- 2 fluid oz milk
- **2 tbsps cannabis butter (page 17)**
- 1 tsp ground black pepper

Equipment

- stove
- saucepan
- large pot
- strainer

Directions

1. Bring a large pot of lightly salted water to a boil. Add pasta and cook for 8 to 10 minutes.
2. Place a saucepan over medium-low heat. Combine the cheese food, milk, and pepper in the saucepan; cook until the cheese has melted, stirring frequently.
3. Stir in the drained macaroni and cannabis butter until evenly coated.
4. Serve immediately



POUTINE

63

Amazing edible poutine recipe. Quick, easy, and delicious.

Cook Time: 10 min | **Total Time:** 20 min | **Serves:** 5

Ingredients

- 1 package frozen french fries
- 1 cup cheese curds
- salt, to taste
- **6 tbsps cannabis butter (page 17)**
- 1 cup chicken broth
- 1 cup beef broth
- 1/4 cup flour
- 1/2 tsp black pepper

Equipment

- oven
- stove
- whisk
- oven proof dish or skillet
- saucepan

Recipe Notes

- Serve immediately for best results.

Directions

1. Cook the french fries according to the directions on the package. Remove the fries from the oven. Keep the oven on.
2. Melt the cannabis butter over low heat in a saucepan. Once the butter is melted, add in pepper & whisk to combine. Slowly add in a 1/4 cup of flour while constantly whisking. After a minute or two of whisking the mixture will start to thicken.
3. Slowly pour the chicken and beef broth into the flour-butter mixture while whisking constantly. Continue whisking until it is smooth and consistent. Allow to cook several minutes until thickened.
4. Toss together the hot french fries with cheese in an ovenproof dish or skillet. Pour your desired amount of the cannabis gravy on top and put them back in the oven for two minutes to let the cheese melt.
5. Serve immediately.



CHOCOLATE CHIP COOKIES

93

This is an old-school chocolate chip cookie recipe infused with cannabis.

Cook Time: 15 min | **Total Time:** 30 min | **Serves:** 24

Ingredients

- 3 cups all-purpose flour
- 2 cups chocolate chips
- **1 cup cannabis butter (page 17)**
- 1 cup white sugar
- 1 cup brown sugar
- 2 eggs
- 2 tsps vanilla extract
- 2 tsps hot water
- 1 tsp baking soda
- 1/2 tsp salt

Equipment

- two mixing bowls
- whisk
- baking sheets
- oven
- parchment paper

Directions

1. Preheat oven to 350 degrees Fahrenheit (175 degrees Celsius).
2. Cream cannabis butter, and sugars together in a bowl; beat in eggs. Stir in the vanilla. Dissolve baking soda in hot water then add to mixture.
3. In a separate bowl, sift flour and salt; stir into butter mixture. Finally add the chocolate chips.
4. Cover a baking tray in parchment paper. Place cookies using large spoonfuls of dough on the tray, evenly spaced apart. There should be about 24.
5. Bake for 10 minutes in the preheated oven, or until edges are nicely browned.



FRUITY PEBBLES CEREAL BARS

111

Colourful cereal bars that will have you coming back for seconds.

Cook Time: 10 min | **Total Time:** 75 min | **Serves:** 25

Ingredients

- 1 box fruity pebble cereal
- 1 1/2 cups white chocolate chips, melted
- 2 cups mini vanilla marshmallows
- **1/3 cup cannabis butter (page 17)**

Equipment

- stove
- refrigerator
- large pot
- baking sheet
- parchment paper

Directions

1. In a large pot over low heat, add the cannabis butter. Once the cannabis butter melts, add the marshmallows and cook on low heat until the marshmallows are completely melted, about 2 minutes.
2. Add the fruity pebbles to the pot & continue to stir on low heat.
3. Lay out parchment paper on a baking sheet and spread the fruity pebble mixture evenly on the baking sheet. Pour melted white chocolate chips evenly over the fruity pebbles. Put in the fridge until chilled, about 1 hour.
4. Remove from refrigerator & cut into even portions.



GUMMY BEARS

249

Quick and simple cannabis-infused recipe for gummy bears that's ready in under an hour.

Cook Time: 15 min | **Total Time:** 45 min | **Serves:** 12

Ingredients

- **1/2 cup cannabis coconut oil (page 21)**, refined coconut oil, solid at room temperature
- 1/2 cup cold water
- 1 (85 gram) packet of flavoured gelatine, one jello pack
- 2 tbsps plain unflavoured gelatine, 20 grams
- 1/2 tsp sunflower / soy lecithin, liquid lecithin

Equipment

- stove
- cooking pot
- whisk
- gummy bear moulds
- dropper
- freezer

Recipe Notes

- Sprinkle a pinch of citric acid overtop the finished gummy bears to make them sour! Don't go overboard as citric acid is a preservative.
- Store in the refrigerator for best results.
- The secret to making great infused gummy bears is pouring the mixture into the moulds as fast as possible.

Directions

1. Turn your stove on low heat. In a pot, add water, the cannabis coconut oil, and the sunflower/soy lecithin.
2. Continue stirring the mixture until it has a consistent texture and the coconut oil has completely melted. Now, add in the flavoured gelatin and the unflavoured gelatin while continuing to stir throughout this process.
3. Whisk extensively on low heat for around 10 to 15 minutes or until the gelatine is completely dissolved. Make sure it does not come to a boil. You also need to ensure that all the ingredients are thoroughly combined, by continuously stirring the mixture. If it starts to thicken it is ready.
4. While leaving the pot on the element, start filling up the gummy bear moulds with a dropper (a dropper is a mini turkey baster that comes with most gummy bear moulds). Make sure to move quickly. If your liquid starts to separate, it's because the mixture has started to cool. It's critical that you move fast otherwise the oil may separate in the pot. You need to continue whisking throughout the pouring process otherwise the mixture may start to harden and stop binding.
5. Put the gummy bear moulds into the freezer for 20 to 25 minutes. (Pro tip: lift the mould 2-inches off the table and drop it. This will let the mixture fill any air pockets.)

This book is a complete start-to-finish beginners guide on making cannabis edibles at home! The entire first chapter is dedicated to teaching you everything you need to know before venturing into the kitchen. This prepares you for the 134 amazing edible recipes that follow! The book requires zero prior knowledge on cooking with cannabis, which makes it perfect for beginners. However, this is an all-inclusive cookbook, meaning it has content for novice and seasoned cannabis chefs alike. We also made sure to keep the political commentary out of this. The only thing you will find is helpful information!

What's Inside

- Everything you need to start cooking with cannabis at home
- Important terms surrounding cannabis
- In-depth decarboxylation guide
- The science behind cannabis edibles
- Comprehensive dosage guide with easy-to-follow recommendations
- A step-by-step guide for you to calculate the potency of edibles at home
- How to adjust the potency of edibles
- How to transform recipes you have at home into cannabis-infused recipes
- 6 unique activated ingredient recipes
- 134 unique cannabis edible recipes, which include breakfast recipes, main course recipes, appetizer recipes, snack recipes, dessert recipes, and drink recipes!

About Us

The Canna School is a cannabis education website that was founded in early 2019. When the website was first created, the goal was to provide unbiased and informative information for everybody from beginners to experts. As cannabis was being legalized across North America, we wanted people to have a trusted source to get their information from. Flash forward to today, we are proud to say we achieved our goal with the release of this book.

