

LBCA 420 VIRTUAL TOUR

FEATURING

Holistic Love

with Toni Vargas

www.holisticlove.net

How To: DIY Cannabutter

INGREDIENTS

Water	4 oz
Flower	7-10 g
Butter	228 g

EQUIPMENT

Crock Pot

Grinder

Spatula

Scale

Air Tight Container

****Optional Silicone Molds**



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INSTRUCTIONS

- Decarb the cannabis. Preheat your oven to 245°F. Place cannabis buds on a non-stick, oven-safe tray. Cover the tray with parchment paper to prevent sticking. Insert the tray into the oven and set a timer for 30-40 minutes. Every 10 minutes, gently mix the buds with a light shake of the tray to expose the surface area of the buds equally.
- Grind your cannabis coarsely with a hand grinder.
- Set your slow cooker to low, or somewhere around 160°F. (Tip: Avoid exceeding 200°F to prevent burning or wasting cannabinoids. You can also add a little water to help prevent scorching.)
- Add the butter and ground cannabis. Stir occasionally.
- After about 3 hours, turn off the crock-pot and wait for the butter to cool.
- Strain the cannabutter. Set a funnel on top of a jar and line it with cheesecloth. Once the butter has cooled off, pour it over the cheesecloth funnel and allow it to strain freely.
- Dose carefully. Refer to dosing information before adding your butter to any snacks, dishes, or desserts.

