

Ultimate Cannabutter

I combined the Ultimate Cannabutter recipe from Hightimes and a popular clarified butter recipe to get you all started on this journey, also, here is a link to the Magical Butter Decarbox that we carry for easy decarboxylation of your flower or trim.

<https://hightimes.com/edibles/ultimate-cannabutter-experiment-method-1/>

<https://www.culinaryhill.com/how-to-make-clarified-butter/>

<https://magicalbutter.com/blogs/base-recipes/decarboxylation>

Preparation Time: 8.5 hours

Equipment: Oven, Magical Butter Decarbox, cookie sheet, sauce pan, metal strainer, cheese cloth, Crock-Pot, spray bottle

Secret Weapon: Everclear Alcohol

Ingredients:

- 1 pound unsalted butter
- ½ oz high grade flower or trim
- 1 oz Everclear Alcohol

Begin by carefully weighing your cannabis and decarboxylating it, then start clarifying high-quality butter.

Our first method was developed by scientist Tamar Wise, CSO at Nutrawerx, a cannabinoid nutraceutical company. Tamar's method is unique because it uses Everclear alcohol to help break down the cellulose in the plant material, helping cannabinoids to migrate into the lipids.

Toasting ground cannabis in a Magical Butter Decarbox (up to 2oz) in the oven at 240°F for an hour will activate the THC. Known as decarboxylation.

Decarboxylation, through heating or drying your cannabis, is a chemical reaction that converts THCa into THC. The boiling temperature for THC is 314°F and heating your cannabis too high for too long will result in lowered potency as THC converts to CBN or is destroyed completely. Heating your herb at 240°F for an hour will decarb your cannabis so that it is ready to use in an infusion.

How to decarboxylate

- Preheat oven to 240°F (250 if you are not able to set it to 240)
- Lightly break up the cannabis until it is about the size of a grain of rice and add to the Decarbox then toast the cannabis trim in the oven at 240°F for an hour, following instructions included with the Decarbox.
- Take decarbox out of oven and allow to cool for 10 minutes. When finished,
- spread out onto a cookie sheet before cooling and spraying with Everclear alcohol.
- If you don't have a spray bottle you can use a teaspoon and sprinkle the Everclear on the cannabis flowers while stirring with a spoon.
- Let flowers sit for 10 to 15 minutes. Meanwhile, begin melting your butter over low heat if your butter has cooled.
- While you have your herb in the oven start to make your clarified butter.

How to Make Clarified Butter to use for the Cannabutter

Learning how to make clarified butter (ghee), is an easy process that removes the water and milk solids from whole butter. Clarified butter tastes great, lasts longer in the refrigerator, and has a higher smoke point for cooking.

When you make clarified butter, you skim milk solids off the top of melted butter and leave released water in the bottom of the pan. The stuff in the middle, the liquid gold, is 100% pure butterfat.

- **Better butter:** The best butter for clarifying is European-style, imported butter. These butters usually contain more milk fat than American butter (82% to 86% milk fat in European vs. 80% to 82% in American). After clarifying some store-brand or other inexpensive butters, I was left with what looked like a pan of yellow water. Not appetizing! If you are clarifying butter to make a delicious Hollandaise Sauce, choose a delicious butter (since Hollandaise Sauce is mostly butter). But If you're clarifying butter to make a stir-fry, the quality won't be quite as important.
- **Butter solids:** You can lightly brown the butter solids (the layer you scooped off the top) in a small amount of clarified butter to make "browned butter." Then, add to cookies, vegetables, soups, mashed potatoes for extra butter flavor, or use as a condiment on bread.

Step-by-step instructions:

- Melt the butter over low heat. If the butter boils, the milk solids get dispersed throughout the fat and you won't be able to skim them off. Skim off the foamy milk solids that rose

to the top.



- Last, ladle the butterfat from the saucepan in to a second (clean) saucepan or another vessel for holding. Be sure to leave the water in the bottom of the original saucepan (it

will look like a white, milky substance).



What you're left with is pure butterfat. It doesn't have the same rich, buttery flavor as whole butter, but it doesn't turn rancid in the refrigerator, either. (At least not for several months).

Ingredients :

1lb unsalted butter

Instructions

- In a small saucepan over low heat, warm butter without boiling or agitation of any kind.

- As the butter melts, the solids rise to the top and water sinks to the bottom. Sometimes the solids appear to bubble up from the bottom.
- When the butter is melted, skim the milk solids from the top using a ladle or slotted spoon.
- When the skim solids have been removed, transfer the butterfat to a clean saucepan or bowl using a ladle. Leave the water in the bottom of the original saucepan.
- 1 pound of whole butter will yield approximately 12 ounces clarified butter. The clarified butter can be kept in the refrigerator or freezer.

Now to start making Cannabutter

Ingredients:

1/2 oz. flower or trim

1 oz. Everclear in a spray bottle

8 oz. clarified butter

- Add the 1/2 ounce of decarbed trim in 8 oz. of clarified butter in a Crock-Pot for 6 hours, stirring frequently, before removing and straining. I measured the temperature of the Crock-Pot at various points through the process, seeing it climb from 185°F to 240°F on the low setting. The cannabis becomes incredibly crisp after this process, and it smells and tastes rather strong.
- Once your infusion is done, turn off heat and let the cannabutter cool down for at least 20 minutes.
- Line a metal strainer with cheesecloth. Pour butter through the cheesecloth and use a spoon to squeeze all the infused cannabutter out.

- Now your cannabutter is ready to use in recipes! Keep it in the fridge and use within two weeks.