

# A Holiday Baking Guide



Volume 2

Presented By

**SWEET GRASS™**

The holiday season is upon us, and so is your new favorite baking guide - and this year we've added some savory options for the salt tooth. The culinary masterminds behind Sweet Grass are bringing you some epic holiday recipes plus a not-so-secret ingredient that's long been known to bring people together and pave the way for good vibes all around. So, grab some loved ones, an apron, and your appetite because it's about to get even better.

## Safety First

To kick things off, we're starting with priority #1... the best practices for keeping medicated products (and loved ones) safe and out of harm's way. Always (and we're saying this twice because it's just that important), always label infused treats to avoid confusion and accidental consumption. There are tons of ways to get creative here and keep unwanted hands out of the cookie jar. Here are some ideas to get you started:

- Mark your treats with edible decals
- Try special green sprinkles to label your special treats
- Keep goodies in a childproof container and out of reach
- See additional disclaimers on page 24

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**Savory**





## SANDRA'S SECRET CHOW

Sandra has a secret, but lucky for us she is sharing. Take cereal mix to a whole new level with a Cannabutter infusion. Mixing is key to make sure the Cannabutter is evenly distributed in this recipe and don't forget to mark it as infused at your holiday get-together.

### INGREDIENTS:

- 4 cups corn cereal
- 4 cups rice cereal
- 2 cups deluxe mixed nuts
- 1 cup pretzel sticks
- 2 cups garlic rye bagel chips
- 8 Tbsp. Sweet Grass Cannabutter
- 2 Tbsp. Worcestershire sauce
- 1 ½ tsp. seasoned salt
- 1 tsp. garlic powder
- ½ tsp. onion powder

### INSTRUCTIONS:

- 1 Preheat oven to 250°F
- 2 Melt the Cannabutter in a large roasting pan in the oven.
- 3 While the Cannabutter melts combine the cereals, nuts, pretzels, and bagel chips in a large bowl.
- 4 Add the Worcestershire sauce, seasoned salt, garlic powder, onion powder to the melted butter and mix well.
- 5 Add the cereal mixture to the pan, tossing well for 3-5 minutes. Be sure to achieve an even coat!
- 6 Bake for 1 hour, stirring every 15 minutes.
- 7 Let cool for 15 minutes and enjoy!



## SNACKING CRACKERS

This infused oyster cracker recipe is versatile enough to be a snack, a soup topping or salad topping, or be mixed into chili. We used classic seafood spices for our version but feel free to experiment with other spices like ranch, bbq, ground black pepper, or any other flavor you love.

### INGREDIENTS:

One 10 oz bag of oyster crackers  
5 Tbsp. Sweet Grass Cannabutter  
1 ½ Tbsp seafood or steak seasoning  
1 tsp. Worcestershire sauce  
½ tsp. mustard powder  
½ tsp. dried chives  
¼ Tbsp. salt (optional)

### INSTRUCTIONS:

- 1 Preheat oven to 250°F
- 2 Melt the cannabutter in the microwave, in increments of 5 seconds, or in a saucepan on the stovetop at a low temperature.
- 3 Combine the butter and all the spices in a large bowl.
- 4 Add the oyster crackers and toss until evenly coated.
- 5 Spread the coated crackers evenly on a baking sheet. Bake for 15 mins, flipping the crackers halfway through.
- 6 Cool for 10 minutes and let the snacking begin!







**Sweet**



## PECANNA PRALINES

Pralines are a staple of the American South. The cream is what makes them different from the European versions. Our recipe calls for pecans but almonds or even hazelnuts can be substituted by the adventurous canna-chef. Traditionally, pralines are set on a cookie sheet, creating a flat confection, but we recommend using a muffin tin with paper liners to stack the experience. If you don't own a sugar thermometer, do a quick internet search for 'soft ball / hard ball' technique. Yield: about 2 dozen pralines.

### INGREDIENTS:

1 ½ cups chopped pecans or other chopped nuts  
4 Tbsp. Sweet Grass Cannabutter  
3 Tbsp. salted butter  
1 cup light brown sugar  
1 ¼ cups sugar  
1 Tbsp. vanilla extract  
½ cup half and half

### INSTRUCTIONS:

- 1 Put half and half in a large saucepan over medium heat. Add both butters and the sugar immediately.
- 2 Once the mixture reaches 240°F, keep it there for 5 min before stirring in the vanilla.
- 3 Remove the saucepan from the heat and fold in the pecans, stirring until the mixture begins to thicken.
- 4 Spoon into muffin cups and let cool 2 hours before serving.





## CARAMEL APPLE CRUMBLE

Talk about teamwork, Sweet Grass Cannabutter has joined forces with Full Melt Caramels for this decadent recipe. Balancing the amount of Cannabutter and the number of Caramels you use allows for a wide range of custom dosing for whatever your preference is.

### INGREDIENTS:

#### Filling:

- 1/3 cup water
- 2 tsp. vanilla extract
- 4 large apples, peeled, cored, and sliced
- 1/3 cup granulated sugar
- 1/2 tsp. ground cinnamon
- 1/2 tsp. ground ginger

#### Crumble:

- 1 cup all-purpose flour
- 1/2 cup (packed) light brown sugar
- 6 Tbsp Sweet Grass Cannabutter
- 1 cup quick-cooking oatmeal
- 1/2 tsp. salt

#### Optional Topping:

Full Melt Caramels

### INSTRUCTIONS:

#### Filling:

- 1 Preheat the oven to 375°F.
- 2 Arrange mini pie tins in a glass baking dish (optional).
- 3 In a large bowl, toss the apples with the sugar, cinnamon and ginger. Stir in vanilla extract.
- 4 Fill the prepared mini pie tins or place mixture directly in a square glass baking dish.

#### Crumble:

- 1 Combine the flour, brown sugar, and Cannabutter in a food processor. Pulse 4-5 times to form coarse crumbs but make sure the Cannabutter is evenly spread out.
- 2 Stir in the salt and oats.
- 3 Sprinkle the mixture over the fruit and bake for 20-30 minutes, or until the topping is golden and the apples are tender. Serve warm or at room temperature.

#### Topping:

- 1 Slice or roll Full Melt Caramels into thin strips and then place on top of the crumble.
- 2 Return to oven for 2 min.







## BUDEYES

You don't have to hail from the midwest to love this classic peanut butter chocolate treat. Budeyes are simple, fulfilling, and make a great gift option for friends and family who love edibles.

### INGREDIENTS:

- 2 ½ cups confectioners sugar
- 3 Tbsp. Sweet Grass Cannabutter
- 3 Tbsp. butter
- 1 ¼ cups smooth peanut butter
- ½ tsp. vanilla extract
- 4 cups chocolate chips or 2 very large chocolate bars

### INSTRUCTIONS:

- 1 Melt the Cannabutter and the butter together in the microwave, in increments of 5 seconds, or in a saucepan on the stovetop at a low temperature.
- 2 Using a stand mixer or a hand mixer, combine the peanut butter, melted butter mixture, confectioners sugar, and the vanilla extract. The dough should feel dry but should stick together.
- 3 Roll the dough into balls and place on a cookie sheet lined with wax paper. You can make them large or small depending how large of Budeyes you would like.
- 4 Place a toothpick in each ball and put in the freezer for 30 minutes.
- 5 Melt the chocolate in the microwave or using a double boiler.
- 6 Using the toothpick dip the chilled peanut butter balls in the melted chocolate until all but a small portion of the top is coated.
- 7 Return coated balls to the wax paper and chill until the chocolate is solid.



## SUGAR COOKIE BARS

Instead of making sugar cookies try using a sheet pan and making cookie bars instead. Combine this with the featured frosting recipe. We highly recommend covering in green sprinkles to finish this recipe in style. Yield about 2 dozen.

### INGREDIENTS:

8 Tbsp. Sweet Grass Cannabutter (softened)  
8 Tbsp. butter (softened)  
1  $\frac{3}{4}$  cup sugar  
2 large eggs  
1 tsp. vanilla extract  
2  $\frac{1}{2}$  cups all purpose flour  
 $\frac{1}{2}$  tsp. baking powder  
1 tsp. salt

### INSTRUCTIONS:

- 1 Preheat oven to 350F.
- 2 Combine Cannabutter and butter in a large bowl and cream together with a stand or hand mixer.
- 3 Add sugar and increase mixer speed until mixture is fully creamed together.
- 4 Mix in eggs and vanilla extract.
- 5 Combine in a separate bowl - flour, salt, baking powder - and then slowly add to creamed butter mixture.
- 6 Spread batter evenly into a greased prepared pan and bake for 25-30 minutes.
- 7 Cool cookie bars completely if you plan to frost them!

## FROSTING

Use 10 tablespoons of butter total. You may use different ratios of Cannabutter and regular unsalted butter to pick the dose you would like.

### INGREDIENTS:

10 Tbsp. Sweet Grass Cannabutter (softened)  
1  $\frac{1}{4}$  cups confectioners sugar  
 $\frac{1}{2}$  tsp. vanilla extract  
 $\frac{1}{4}$  tsp. salt

### INSTRUCTIONS:

- 1 Using a stand or hand mixer cream the butter by slowly adding the sugar and increasing the mixer speed.
- 2 Mix in vanilla extract and salt. Be sure to fully combine all ingredients.
- 3 Add sugar and increase mixer speed until mixture is fully creamed.
- 4 Spread evenly on cookie bars or anything else you would like!





# Pro Tips



## Altitude

All of these recipes have been adjusted for mile high baking. For even higher altitudes, slightly reduce your leavening agent (baking soda), slightly increase your oven temperature, add a touch extra flour, and add just a touch of liquid. There are plenty of great additional resources online.



## Mise en place

This is French for “put in place”. In other words, when you are cooking or baking anything, it is best to work in a clean and organized manner. Go through your recipe and pre-scale your ingredients into separate bowls/ containers. This will also ensure the proper ingredients go together. Baking is scientific so if ingredients aren't scaled correctly, it will have an impact on the final product.



## Ingredients

Before you embark on your baking journey, make sure all of your ingredients are within the expiration date. You will delight your palate and guests by using fresh ingredients.



## Equipment

A lot of kitchen equipment can be on the pricey side. If you can afford it, a stand mixer yields the best results. If you are on a budget, thrift stores and friends/family can be a great resource to purchase or borrow equipment. Some recipes can and should be mixed by hand. Nesting bowls, rubber and offset spatulas, measuring cups and spoons are other tools for success.



## Homogeneity:

A perfect degree of homogeneity, or mixture quality, means ingredients appear in the same proportions in every part of the final creation. This is very important when making edibles so that the THC is distributed evenly and consistently across the batch. For achieving homogeneity with cannabutter baked goods it's important to use the “creaming method.” This means thoroughly mixing softened cannabutter and sugar together with a hand or stand mixer before adding any other ingredients. This takes 1-2 minutes and results in a light and fluffy mixture. For savory recipes it's important to fully melt the cannabutter at a low temperature and then slowly disperse the liquid butter across as much of the mixture as possible. Immediately after this step toss the whole mixture to create an even coat of cannabutter.





## Cookie Exchange

Holidays and cookies go together like a fresh-rolled joint shared with friends. As for this kind of Cookie Swap... you may as well have the best of all worlds. If you haven't had a Cookie Swap with friends, you're in for a treat. A few actually... Here's what you'll need:

- A group of friends with each in charge of bringing their own treats to the table.
- Each friend should make enough cookies to share with everyone.
- Once at the party, you'll sample the goods, then trade and package them all up so everyone leaves with a little something of everything, as well as delicious recipes to try at home. Including, of course, your creations.
- As always, be sure to let your friends know whenever your treats are infused with THC.





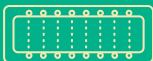


*Cannabutter  
is Better™*

## SWEET GRASS™ CANNABUTTER

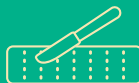
### STEP 1

The cannabutter is separated into 10mg slices by the notches on the protective tray.



### STEP 2

Using a butterknife, slice downward and between the notches to remove one 10mg slice



### STEP 3

For fresh ideas and to share your cannabutter creations visit [Infusiasm.com/Cannabutter](https://infusiasm.com/cannabutter)



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