



Infusion Worksheet: Butter Infusion



Infused butter has many applications. It can be used in traditional cannabis edibles like brownies or cookies but also in more elaborate recipes or culinary applications. Infused butter is a DIY solution in the absence of high-potency distillate or concentrate.

Cannabinoids are fat-soluble, meaning the THC will only bind to fat, hence the popularity of cannabutter. Water extraction is a common method and an easy way to make large batches of butter. The water and butter will remain separated while not burning the butter.

It's important to consider the boiling points of cannabinoids (e.g., 320 °F) when further cooking with infused butter.

CannaButter

Size: Makes 2 cups

Ingredients:

Water
2 cups (4 sticks) unsalted butter
1 ounce (zip) decarbed cannabis flower

Potency: Depends on the potency of flowers. Flower potency should be known to estimate the potential potency of butter. After incorporating infused butter into a recipe, the final product could be lab tested for accuracy.

Equipment:

2 large stockpots
1 fine-mesh metal strainer
1 large spoon or spatula
1 butter knife
1 roll of paper towels
1 large saute pan
Plastic storage containers/glass jars



Infusion Worksheet: Butter Infusion

Directions:

1. Fill one stockpot halfway with water. Add the cannabis and bring to a boil over high heat. Reduce heat and simmer for one hour. Alternatively, decarb the cannabis in the oven at 245 °F for one hour.
2. Add butter, return to a simmer, stirring occasionally. Simmer for one hour. Water temperature can be monitored with a thermometer.
3. Cover the stockpot, remove from heat, and allow to cool.
(For maximum extraction potential, repeat the simmering & cooling process two more times)
4. Position the strainer over the second stockpot and carefully pour the water, butter, and cannabis mixture through the strainer. The strainer will catch all the plant matter.
5. Use the back of the spoon to push the cannabis against the mesh and squeeze out all the butter.
6. Refrigerate the cannabutter/water mixture for 24 hours. The butter will rise to the top and solidify.
7. The following day, separate the cannabutter. Cut a chunk out of the top layer, remove from water, and dry on paper towels.
(Scrape off butter that looks too mushy and save for a recipe where excess water isn't a problem.)
8. Melt the chunks of cannabutter over very low heat in large saute pan or water bath. Once butter is liquid, pour into storage containers.