

Breakfast

# Breakfast

## Chia Pudding with Infused Maple Drizzle

**Difficulty:** Easy

**Prep time:** 10 minutes

**Total time:** 6+ hours (sets up overnight)

\*\* Extra time needed for decarboxylation and infusion. See our [infusion guide](#).\*\*

### Ingredients:

2 cups milk (almond, coconut, hemp, flax: creamier milk = creamier pudding)

2/3 cup chia seeds

2 tablespoons maple syrup, divided

1 teaspoon vanilla extract

1 teaspoon infused coconut oil, warmed above 75F in liquid form (this can be done on the Infusion setting of the FX)

optional: add fresh berries, sliced banana, compote, hemp seeds, toasted chopped nuts

### You'll also need...

1/2 gram\* (or desired amount) of flower  
Nova or FX Decarboxylator

\*Take a look at our [dosing guide](#) for more information

### Directions:

1. Decarboxylate your flower in either decarboxylator device.
2. Remove your decarbed material and slide the infusion sleeve into device's inner canister. Place your coconut oil and decarbed flower into the sleeve and run it for a second cycle to infuse or in the FX run the Infusion cycle. Strain and set aside.
3. Combine milk, chia seeds, half of the maple syrup and vanilla in a bowl. Stir until combined, refrigerate for 30 minutes, stir again, making sure seeds don't settle on the bottom.
4. Divide into two pint sized mason jars or glass storage containers (1 cup each).
5. Refrigerate overnight. If the pudding seems too thin in the morning, add some more chia seeds and refrigerate for another hour while it sets up.
6. Before serving, mix warmed infused coconut oil (can be warmed on infusion setting of FX) and maple syrup together in a small bowl until combined.
7. Add your toppings to the pudding and drizzle maple over the top. Once the infused maple makes contact with the cold pudding, it will harden into a magical shell. Break through and enjoy the crunchy, sweet treat. Vegan, gluten free



## Nutty Hemp Energy Balls

Stock up on these healthy and portable energy balls, loaded with protein and superfoods to power you through the day. Feel free to substitute ingredients, but keep the liquid/dry ratio the same so they hold their shape. You might consider adding maca root, coconut flakes, matcha, etc. These keep in the freezer for up to a month.

**Difficulty:** Easy

**Prep time:** 15 minutes

**Total time:** 30 minutes

\*\* Extra time needed for decarboxylation and infusion. See our [infusion guide](#).\*\*

### Ingredients:

1 cup almond flour  
¼ cup hemp hearts  
¼ cup ground flaxseed  
2 tablespoons cacao powder  
2 tablespoons chia seeds  
2 tablespoons sesame seeds  
½ cup almond butter  
3 tablespoons maple syrup or raw honey  
2 tablespoons coconut oil

### You'll also need...

½ gram cannabis\*\*  
Nova or FX Decarboxylator  
1 large bowl and 1 smaller bowl  
1 rubber spatula  
1 parchment lined tray  
\*See our [dosing guide](#) so you can decide how much cannabis to add to your recipe.  
Makes 12 hemp balls, 2 inches in diameter.

### Directions:

1. Add desired amount of flower to your Decarboxylator device and decarb for one cycle. Once decarbed, remove from the device and grind well.
2. Add your ground decarbed flower, almond flour, hemp hearts, flaxseed, cacao powder, chia and sesame seeds to a large bowl and mix.
3. In another bowl, add nut butter, coconut oil, and maple syrup. Mix well.
4. Add the liquid to the dried and incorporate using a rubber spatula until the mix is sticky and uniform, resembling cookie dough. If it's on the dry side, you can add more maple syrup one half teaspoon at a time.
5. Next, divide and round the dough into 12 balls approximately 2 inches in diameter. You can also make more smaller balls for a lighter snack.
6. You can coat each one in any toppings you like: hemp hearts, toasted coconut flakes, sesame seeds, matcha powder, cacao powder. Simply roll each ball around in a shallow plate loaded with the toppings of your choice.
7. After coating, place each ball on a small, parchment-lined tray and set in the freezer for 30 minutes to set up. You can then place them in a plastic storage bag and keep them in the freezer for a month.

These grab-and-go snacks are great after defrosting for a few minutes at room temperature.



Cold brew coffee is great for both its flavor and convenience. You'll notice it's less acidic, sweeter and has more nutty-cocoa notes. Once you've made a batch of cold brew concentrate, you'll have enough for the week (and it keeps even longer in the refrigerator). We love to pair it with MCT oil, or medium chain fatty acids derived from coconut oil, and grassfed butter to make bulletproof coffee that keeps our energy up and cravings at bay until lunchtime. You can choose to infuse either the MCT oil or butter (or both!) with your herb. In this recipe, we use MCT oil and butter as an example. If you don't have MCT oil, feel free to use coconut oil. Check our [dosing guide](#) so you can accurately infuse your coffee.

**Difficulty:** Easy

**Prep time:** 10 minutes

**Total time:** 12+ hours (steeps overnight)

\*\* Extra time needed for decarboxylation and infusion. See our [infusion guide](#).\*\*

### Ingredients:

1 cup coarsely ground coffee  
4 cups cold water  
1 teaspoon MCT oil (can substitute for coconut oil)  
1 tablespoon grass-fed butter or ghee  
optional: vanilla extract, collagen peptides, sweetener

### You'll also need...

½ gram (or desired amount) of flower  
Nova or FX Decarboxylator  
1 blender

### Directions:

#### The Cold Brew:

1. We use a 4 to 1 ratio of water to coffee, so you can increase or decrease depending on your needs. First, grind beans on a medium/course setting.
2. Place coffee grounds in a glass jar (1 quart or larger) and add 4 cups of cold water. Stir, cover and let this steep on your counter for 12 hours.
3. Strain twice using a paper filter, cheesecloth, or a very fine mesh sieve (this may require 3 filter cycles). The result is a strong cold brew concentrate that will last several weeks in your refrigerator undiluted. You'll want to add water at a 1:1 ratio to enjoy, as it's quite strong on its own!

#### The Infusion:

We like to make a bigger batch at a time so we have enough for a few cold brews (for instance, 1 ounce of oil and 1 gram of flower). Check out our [infusion guide](#), so you can decide how much you'd like to make.

1. Decarboxylate your flower in your device.
2. Put the decarbed flower into our silicone sleeve (or a small glass container) containing your MCT oil. Place into the Nova for a second cycle to infuse or the FX for the Infusion Cycle.
3. Once the infusion cycle is complete, carefully remove the jar and strain the oil into an empty glass bottle. MCT oil stays liquid so try it in a dropper bottle for easy dosing.

#### Bulletproof Coffee:

1. Add 1 tablespoon of butter and 4 tablespoons of hot water to the blender and blend for 30 seconds to melt. Cold, solid butter won't incorporate into the cold coffee.
2. Add ½ cup of cold brew concentrate, ¼ cup cold water, and desired amount of the infused MCT oil to the melted butter mixture in the blender. Here is where you can also add vanilla, collagen peptides, stevia, etc.
3. Blend on high for 1 minute until all of the fats are incorporated and the coffee becomes nice and frothy. Pour over ice and enjoy!



# Breakfast

## Coconutty Gramnola

This simple and tasty granola is an on-the-go hiking snack, a nutritious breakfast, and your yogurt's new best friend. Infusing coconut oil in your Nova in two easy steps makes this a simple and healthy edible - and with only a gram of cannabis. And that's why we've dubbed it: gramnola. Check out our [coconut oil kit](#) for added convenience!

**Difficulty:** Easy

**Prep time:** 5 minutes

**Total time:** 35 minutes

\*\* Extra time needed for decarboxylation and infusion. See our [infusion guide](#).\*\*

Makes 5 cups of granola

### Ingredients:

3 cups old-fashioned rolled oats

½ cup coconut oil, divided

¼ cup honey

¼ cup maple syrup

⅓ teaspoon vanilla extract

½ teaspoon salt

1 cup chopped almonds or pecans

1 cup coconut (unsweetened, large flakes)

½ cup raisins or cranberries

### You'll also need...

Nova or FX decarboxylator

1 large bowl and whisk

baking sheet and parchment paper

1 gram cannabis\*

\*Take a look at our [dosing guide](#) for help determining how much to add to your infusion.

### Directions:

1. Decarboxylate your flower in your decarboxylator device.
2. Remove your decarbed material and add it to an infusion sleeve (or a small glass container) and put this inside the inner canister of your device. Place half of the coconut oil (¼ cup) and decarbed flower into the sleeve and run it for an Infusion cycle or second cycle to infuse. Strain and set aside.
2. Heat your oven to 300°F and line your baking sheet with parchment paper. If using the FX, change the mode to Bake and spray or grease the inner canister of the device.
3. In your large bowl, whisk together honey, maple syrup, infused coconut oil, the remaining ¼ cup plain coconut oil, vanilla and salt together. Add oats, coconut and nuts and coat evenly.
4. Spread the granola onto the baking sheet or inside the FX. pressing down in an even layer. This will help create clusters. Bake for 20 minutes, checking halfway through for color. When the edges are golden brown and the coconut/nuts are toasted, remove from the oven or FX. Allow the granola to cool in the pan.
5. Once cool, add the granola to a large bowl and add your dried fruit. Store in an airtight container for up to a month. Enjoy with yogurt, oat milk, or as is!

# Sauces

## CannaMaple Syrup

Your pancakes, waffles and french toast have been waiting to be elevated. You can also add this to sweet potatoes, oatmeal, and even add to dressings. This simple cannamaple syrup is easy to make and fun to use! Check out our [coconut oil infusion kit](#) to make this even easier.

**Difficulty:** Easy

**Prep time:** 5 minutes

**Total time:** 5 minutes

\*\* Extra time needed for decarboxylation and infusion. See our [infusion guide](#).\*\*

Makes 1.5 cups total (6 servings of ¼ cup each)

### Ingredients:

12 ounces of your favorite maple syrup

1 ounce of coconut oil

### You'll also need...

Nova or FX decarboxylator

1 gram cannabis\*

1 blender

\*Take a look at our [dosing guide](#) for help determining how much to add to your infusion.

### Directions:

1. Decarboxylate your flower in the Nova or FX device.
2. Remove your decarbed material and using an infusion sleeve, (or a small glass container), put it inside the inner canister of your device. Place your coconut oil and decarbed flower into the sleeve or glass container and run it for a second Infusion FX cycle or Nova cycle to infuse. Strain and set aside.
3. If you do not have an FX, warm up your maple syrup in a hot water bath to loosen it up. Otherwise, use the Infusion setting of the FX to warm up the maple syrup.
4. Pour your maple syrup and infused coconut oil in a blender. Blend on high for a minute until well incorporated. Pour into a glass jar, scraping the sides with a rubber spatula, and store in the refrigerator.



# Savory Snacks



Seeking a snack for movie night? Look not further. This popcorn recipe uses buttery and delicious infused ghee to elevate a classic snack. Ghee is shelf stable, so you can infuse a big batch to enjoy popcorn on demand. (Note: You can also absolutely use cannabutter! Ghee offers a bit more flexibility and is lactose free, too.)

While there are many ways to pop corn, from the microwave to the air popper, we love the stove top method for a rich, buttery bowl. By using plenty of oil to fry the kernels, you end up with a super crunchy and flavorful bite. They also are less prone to sogginess, and stay fresher longer than other methods. No styrofoam texture here.

**Difficulty:** Easy

**Prep time:** 5 minutes

**Cooking time:** 10 minutes

**Total time:** 15 minutes

\*\* Extra time needed for decarboxylation and infusion. See our [infusion guide](#).\*\*

### Ingredients:

½ cup popcorn kernels  
3 tablespoons oil (neutral, such as canola, sunflower, safflower)  
3 tablespoons Infused ghee  
salt  
optional toppings such as nutritional yeast, grated cheese, spices  
serves 4

### You'll also need...

½ gram starting material\*\*  
Nova or FX Decarboxylator  
large pot with lid (ideally a dutch oven, something with good heat conductivity and a heavy lid and plenty of room for the popped corn)  
\*See our [dosing guide](#), so you can decide how much cannabis to add to the infusion.

### Directions:

1. Decarboxylate your flower in the Nova or FX device.
2. Remove your decarbed material and add it to an infusion sleeve (or a small glass container) and put this inside the inner canister of your device. Place your ghee and decarbed flower into the sleeve and run it for a second Infusion FX or Nova Lift cycle to infuse. You'll want to use about ¼ cup of ghee to make enough for this recipe.
2. Once the infusion cycle is complete, strain the ghee. You'll end up with about 3 tablespoons, enough for this recipe, since some of the fat is absorbed by the plant material.
3. Before you make the popcorn, melt your infused ghee and add some sea salt to taste. Set aside -- this will be used to coat the popcorn.
4. Put your large pot over medium heat. Add your oil, 3 kernels and cover. These kernels will be the alarm, telling us when the oil is ready. Once you hear the testers start to pop, add the rest of the half cup of kernels and stir, making sure they're covered in oil. Return the lid and wait a minute or two.
5. Once you start to hear the rest of the batch pop, carefully start shaking the covered pot around, with the burner still on (be sure to use oven mitts or potholders!). This will circulate the kernels so they pop evenly. When you are hearing fewer and fewer pops, turn off the heat and crack the lid slightly so steam can escape.
6. Pour the popcorn into a very large bowl (or onto a baking sheet) and quickly coat with the melted ghee. Mix around so each piece is glossy. Next, you can add any toppings you like! The ghee will act as glue. This is delicious with just some simple salting, but we also love nutritional yeast, chili pepper, grated aged cheese, and other spice blends. Have fun and experiment!

# Savory Snacks

## Vegan Green Goddess Dip

**Difficulty:** Easy  
**Prep time:** 15 minutes  
**Cooking time:** 5 minutes  
**Total time:** 1 hour 15 minutes

Serves 4

\*\* Extra time needed for decarboxylation and infusion. See our [infusion guide](#).\*\*

### Ingredients:

1 cup raw cashews  
1 clove of garlic, chopped  
¼ cup flat leaf parsley  
¼ cup chives (or green onions)  
¼ cup basil  
¼ cup dill (or 1 teaspoon dried)  
1 tablespoon nutritional yeast  
salt and pepper

### You'll also need...

Nova or FX Decarboxylator  
1 food processor or high powered blender  
1 gram starting material\*

\*See our [dosing guide](#), so you can decide how much cannabis to add to your recipe.

### Directions:

1. Decarboxylate your material in the Nova or FX.
2. Remove your decarbed material and grind into fine powder. Set aside.
3. Place cashews in a heatproof bowl. Boil 1 cup of water and pour over cashews. Let them soak for 15 minutes. Drain cashews, setting liquid aside.
4. Add cashews to the bowl of your food processor and process, adding ¼ of the reserved liquid. You're looking for a smooth consistency; if you need, add more liquid, 1 tablespoon at a time, until you've achieved desired consistency.
5. Place decarbed bud, garlic, herbs and nutritional yeast into the cashew cream and blend until smooth. Add salt and pepper to taste.
6. Transfer to a bowl and refrigerate for an hour or more so the flavors meld.
7. Serve with potato chips and/or crudites. Perfect for a party!



# Savory Snacks

## Infused Olive Tapenade

**Difficulty:** Easy

**Prep time:** 15 minutes

**Total time:** 15 minutes

\*\* Extra time needed for decarboxylation and infusion. See our [infusion guide](#).\*\*

### Ingredients:

2 ounces infused olive oil  
1 cup good quality brined olives (Kalamata, Nicoise, Picholine, even a combination of a few different varieties)  
1 anchovy fillet  
1 garlic clove  
1 teaspoon capers  
1 teaspoon fresh parsley  
½ teaspoon fresh oregano  
1 tablespoon lemon juice  
pinch of red pepper flakes

### You'll also need...

Nova or FX Decarboxylator

1 gram starting material\*

\*See our [dosing guide](#), so you can decide how much cannabis to add to the infusion.

### Directions:

1. Decarboxylate your material in the Nova Lift or FX Decarboxylator.
2. Remove your decarbed material and add it to an infusion sleeve (or a small glass container) and put this inside the inner canister of your device.
3. Pour 2 oz of olive oil into the infusion sleeve. Add your decarbed material to the oil and run it for a second Infusion FX or Nova Lift cycle to infuse.
4. Once the infusion cycle is complete, mix using stirrer and strain the oil by pouring through the screen and funnel back into the oil bottle.
5. Add your olives, anchovy, capers, garlic and herbs into the bowl of a food processor and pulse together until combined, but still a bit course. You can also finely chop each ingredient separately and mix together in a bowl. Once combined, add the infused olive oil and stir well.
6. Enjoy with crostini and fresh goat cheese, tossed with pasta, served with mezze and pita or even on a sandwich.

# Savory Snacks

## Roasted Eggplant Dip

This roasty, tangy Mediterranean dip is perfect for your next mezze night.

**Difficulty:** Easy

**Prep time:** 10 minutes

**Cooking Time:** 60 minutes

**Total time:** 1 hour 30 minutes

\*\* Extra time needed for decarboxylation and infusion. See our [infusion guide](#).\*\*

### Ingredients:

2 medium eggplants  
2 tablespoons infused olive oil, divided  
1/3 cup tahini  
1/4 cup chopped parsley  
1 garlic clove  
1 tablespoon pomegranate molasses  
1 teaspoon ground cumin  
1/2 teaspoon smoked paprika  
1 teaspoon za'atar spice  
salt and pepper to taste

### You'll also need...

Nova or FX decarboxylator  
1 gram starting material\*  
1 food processor or high powered blender  
\*See our [dosing guide](#), so you can decide how much cannabis to add to the infusion.

### Directions:

1. Decarboxylate your material using your decarboxylator.
2. Remove your decarbed material and add it to an infusion sleeve (or a small glass container) and put this inside the inner canister of your device.
3. Pour 2 1/2 tablespoons of olive oil into the infusion sleeve. Add your decarbed material to the oil and run it for a second Infusion FX cycle or Nova cycle to infuse. Strain the oil -- now it's ready to use!
4. Poke your eggplants 6-8 times with a fork and place on baking sheet.
5. Place the eggplant and all other ingredients in the bowl of a food processor, reserving a little chopped parsley, za'atar spice and pomegranate molasses as a garnish. Blend for a minute until everything is well combined.
6. Transfer to a small bowl and garnish with molasses, za'atar and parsley. Serve alongside pita and sliced cucumber.



# Savory Snacks

## Elevated Cheesy Bruschetta

This summertime recipe celebrates the bounty of tomatoes and basil! This is a fun and fresh appetizer to serve to friends at your next cookout and it comes together in no time. Our [Olive Oil Infusion kit](#) makes this even easier...check it out

**Difficulty:** Easy

**Prep time:** 15 minutes

**Total time:** 30 minutes

\*\* Extra time needed for decarboxylation and infusion. See our [infusion guide](#).\*\*

### Ingredients:

12 slices of french bread (½ inch thick)  
½ cup chopped seeded tomatoes  
2 ounce olive oil  
1 garlic clove, minced  
1 tablespoon fresh basil, chopped  
1 teaspoon lemon juice  
4 ounces of cream cheese  
2 tablespoons grated parmesan cheese  
salt and pepper

### You'll also need...

Nova or FX Decarboxylator

1 gram starting material\*

\*See our [dosing guide](#), so you can decide how much cannabis to add to the infusion.

### Directions:

1. Decarboxylate your material in the Nova or FX Decarboxylator.
2. Remove your decarbed material and add it to an infusion sleeve (or a small glass container) and put this inside the inner canister of your device.
3. Pour 2 oz of olive oil into the infusion sleeve. Add your decarbed material to the oil and run it for a second Infusion FX cycle or Nova cycle to infuse. Strain and set aside.
4. Add chopped tomatoes, basil, garlic clove, lemon juice and infused olive oil to a bowl. Season with salt and pepper. Set aside and let the flavors meld. ( If you'd like to individually dose each serving, hold the infused olive oil until the end. Each person can drizzle a little on their own serving.)
5. Place sliced bread on a baking sheet and toast under the broiler until golden brown, 1-2 minutes each side.
6. In a medium bowl, mix together softened cream cheese and parmesan cheese. Spread on each slice of bread and place under the broiler again for a minute or two until cheese is bubbly and edges are toasted.
7. Top each slice with your infused bruschetta. Add more basil on top for extra flavor.

# Savory Snacks

## Most Expensivest Guacamole!



**Difficulty:** Easy

**Prep time:** 15 minutes

**Total time:** 15 minutes

Makes 4 servings at ½ cup

\*\* Extra time needed for decarboxylation and infusion. See our [infusion guide](#).\*\*

Gluten and dairy free

### Ingredients:

4 large ripe avocados

2 limes, juiced

4 tablespoons fresh cilantro, chopped

1 tomato, diced

¼ cup onion, diced fine

1 jalapeño, seeded and diced

salt

### You'll also need...

Nova or FX Decarboxylator

½ gram cannabis (or desired amount)

\*See our [dosing guide](#), so you can decide how much cannabis to add to the infusion.

### Directions:

1. Decarboxylate your material in the Nova or FX. Remove your activated bud and grind into fine powder. Set aside.
2. Cut your avocados in half and remove pits with a sharp knife. Scoop out the fruit using a spoon into a mixing bowl. Mash with a fork, keeping it rustically chunky.
3. Fold in desired amount of decarbed bud, lime juice, onions, jalapeno, cilantro, and tomato. Season well with salt. Serve with tortilla chips and enjoy!



# Savory Snacks

## Infused Za'atar Hummus



### Two ways to elevate this classic Middle Eastern dish!

**Difficulty:** Easy

**Ready in:** 30 minutes

\*\* Extra time needed for decarboxylation and infusion. See our [infusion guide](#).\*\*

Makes about 2 cups of hummus

Hummus: it's a favorite snacking staple and your new favorite edible. With Nova's and FX's capabilities as both a precision decarboxylator and an infuser, we thought we'd highlight both uses in this one versatile dish. A za'atar spice blend and infused olive oil drizzle bring this dip to the next level; you can use both or simply choose one. For accurate dosing, see our [dosing guide](#).

This is a simple recipe to make from scratch; let your food processor do the work. If you're tight on time, though, you can also use store-bought hummus. A note on flavor profiles: hummus has nuttiness from tahini and brightness from lemon, which makes it a dream to pair with cannabis. You can choose an earthy, woody strain to bring out the richness of the sesame, or a more sour strain to highlight the citrus notes.

**For the Infused Olive Oil:** This will be used as a drizzle over the hummus.

2 tablespoons extra virgin olive oil  
½ gram cannabis\*, decarbed

Pour the oil into a small glass jar or our silicone infusion sleeve. Add decarbed cannabis and put inside your device for a second Infusion FX cycle or Nova cycle to infuse. Strain and set aside. \*See our [dosing guide](#) so you can decide how much cannabis to add to the infusion.

**For the elevated Za'atar Spice Blend:** This is a traditional Middle Eastern finishing spice that's bright, savory and is the perfect final touch for hummus. You can make it yourself or buy a premade blend at your local spice shop. This is a bigger batch that you can use for the hummus with some left over for other things like eggplant, toasted pita, and roasted chicken.

1 tablespoon ground sumac  
1 tablespoon ground cumin  
1 tablespoon ground coriander  
1 tablespoon dried thyme (or oregano)  
1 tablespoon toasted sesame seeds  
1 teaspoon kosher salt  
1 teaspoon black pepper

Optional: 1 tablespoon Aleppo Pepper, Urfa Pepper, or other ground spicy pepper, 1/2 gram additional (or desired amount) decarbed cannabis flower, finely ground or a bit of decarbed kief (blends wonderfully into the spice blend - try using our [silicone infusion sleeve](#) to decarb kief)

Add desired amount of flower or kief into your decarboxylator. Decarb one cycle. If using flower, grind finely once it's finished. Place all dried spices and ground cannabis into a bowl and mix well. Set aside. Keeps well in a sealed container.

**For the Hummus:**

1 can of chickpeas, drained, liquid reserved  
¼ cup tahini  
¼ olive oil  
1 garlic clove (smashed)  
2 teaspoons Kosher salt  
1 lemon, juiced

Add chickpeas, garlic, salt and lemon juice to a food processor. Combine until cohesive, then scrape down sides. Add olive oil and 1 tablespoon of the reserved liquid and combine until very smooth. You can add more chickpea liquid/olive oil until desired smoothness achieved. You can also add other flavors, such as roasted red pepper or oil cured olives, by adding into food processor, or chopping finely and folding into the hummus with a spatula.

The hummus may be quite warm after processing. You can refrigerate it in a bowl until you're ready to serve. Put hummus in a serving dish and give an artistic swirl to the top, leaving little valleys for the oil and spices to settle. If you're using the infused olive oil, drizzle generously over the top (otherwise, substitute with plain olive oil). Give a generous sprinkle of the za'atar spice. Serve with crudites, pita chips, or warmed crusty bread.

# Savory Snacks

## Infused Muhammara (Walnut and Red Pepper Spread)

**Difficulty:** Easy

**Prep time:** 20 minutes

**Cooking Time:** 20 minutes

**Total time:** 40 minutes

\*\* Extra time needed for decarboxylation and infusion. See our [infusion guide](#).\*\*

### Ingredients:

3 tablespoons infused olive oil, divided  
2 red bell peppers  
¾ cups toasted walnuts  
1 garlic clove  
1 tablespoon pomegranate molasses, divided  
1 teaspoon ground cumin  
1 teaspoon maras or aleppo pepper  
¼ cup torn, toasted bread (or breadcrumbs)

### You'll also need...

1 food processor or high powered blender

Nova or FX Decarboxylator

1 gram starting material\*

\*See our [dosing guide](#), so you can decide how much cannabis to add to the infusion.

### Directions:

1. Decarboxylate your material in the Nova or FX device.
2. Remove your decarbed material and add it to an infusion sleeve (or a small glass container) and put this inside the inner canister of your device.
3. Pour 3 tablespoons of olive oil into the infusion sleeve. Add your decarbed material to the oil and run it for a second Infusion FX cycle or Nova cycle to infuse. Strain the oil -- now it's ready to use!
4. Roast your red bell peppers by charring over the burner on a gas stove or roasting in an oven at 400F until blistered. Transfer to a bowl and cover with plastic wrap; the steam will make the peppers easier to peel. Once they're cool enough to handle, remove charred skin and seeds.
5. Heat walnuts over low heat in a skillet until toasty and fragrant.
6. Place the prepared pepper, walnuts (save a few for garnish), spices, garlic and bread pieces/crums and process until smooth, scraping down sides. Add 2 tablespoons infused olive oil and half of the pomegranate molasses, setting the rest of each aside. Run machine until smooth consistency achieved.
7. Transfer to a bowl and drizzle the rest of your olive oil and pomegranate molasses over the top. Garnish with the set-aside walnuts. Serve with pita and crudites.



# Savory Dinner Sides

## Savory Dinner Sides

## Elevated Pizza Seasoning

This spice blend is a great (and easy) way to turn a favorite Friday night munchie into an edible. The combination of Italian spices, parmesan cheese, red pepper flake and decarbed flower gives your slice a savory kick and makes a plain pie a party. We also love this sprinkled in good quality olive oil as a dip for rustic, crusty bread.

**Difficulty:** Easy

**Prep time:** 10 minutes

**Total time:** 10 minutes

\*\*Extra time needed for decarboxylation\*\*

### Ingredients:

1 tablespoon dried basil  
1 tablespoon Parmesan/Romano cheese  
1 tablespoon red pepper flake  
1 teaspoon dried oregano  
1/2 teaspoon granulated garlic  
1/2 teaspoon flaky sea salt  
1/2 teaspoon rosemary  
1/2 teaspoon thyme

### You'll also need...

2 grams (or desired amount) of flower\*  
Nova or FX Decarboxylator

\*See our [dosing guide](#), so you can decide how much cannabis to add to the infusion.

### Directions:

1. Add desired amount of flower to your Nova or FX for one cycle. Once decarbed, remove from the device and grind into a fine powder.
2. Combine all of the spices in a medium bowl and add the decarbed, ground flower. Sprinkle over pizza or add to olive oil as a dip. Store in an airtight container. If your parmesan is shelf stable, you can keep this blend in the cupboard. If you're using fresh, store in the refrigerator.

**On dosing:** this recipe makes 12 total teaspoons (plus a little extra depending on how much flower you add). One teaspoon is a good amount for a large pizza. To give you a dosing example, if you use cannabis that is 20% THC, you can expect 200mg per gram. If you use two grams for the blend, you will have a total of 400mg, or about 33mg of THC per pizza.

Take a look at our [dosing guide](#) for more information.



## Savory Dinner Sides



## Elevated Chimichurri

This Argentinian green sauce has a bright, bold, fresh flavor that compliments grilled foods wonderfully. The dominant garlic and parsley notes pair very well with cannabis, making this an ideal summertime meal and mood enhancer! Consider using a strain high in limonene, a citrusy terpene that will bring out the brighter notes of the sauce. You can use this chimichurri to garnish shrimp tostadas (pictured), top a perfectly grilled steak or dress roasted potatoes. You can also add some to your favorite vinaigrette to liven up a salad.

**Difficulty:** Easy

**Prep time:** 15 minutes

**Total time:** 30 minutes

\*\*Extra time needed for decarboxylation\*\*

### Ingredients:

½ cup red wine vinegar

4 cloves of garlic, finely chopped

1 shallot, finely chopped

1 red chile pepper, finely chopped

1 teaspoon sea salt

1 cup flat leaf parsley, finely chopped

3 teaspoons oregano, finely chopped

¾ cup extra virgin olive oil

### You'll also need...

1 gram\* (or desired amount) of flower

Nova or FX Decarboxylator

1 Food processor (optional)

\*See our [dosing guide](#), so you can decide how much cannabis to add to the infusion.

### Directions:

1. Add desired amount of flower to your device and decarb for one cycle. Once decarbed, remove from the unit and grind into a fine powder.
2. In a small bowl, mix together red wine vinegar, garlic, shallots, salt and chile.
3. If you're using a food processor, add the parsley and oregano to the bowl and pulse until finely chopped and uniform. If you're doing it by hand, chop the herbs finely. Add to a medium bowl with the decarbed ground bud and combine.
4. Next, add the vinegar, garlic, shallots and chile to the chopped herbs. Stir in the olive oil and whisk with a fork to combine. It's important to do these last few steps by hand, not in the food processor, to avoid oxidation and preserve the fresh flavor (and rustic charm).
5. Let the sauce sit for 15 minutes or more to let the flavors meld.

**Note:** If you'd like to use this sauce as a marinade, make the whole batch and divide, only adding the decarbed flower to the portion you'll use as a finishing sauce. Cooking an infused sauce over high heat (i.e. grilling) can damage the valuable cannabinoids and may inhibit desired effects.



These two pesto sauces are a perfect way to elevate your meals with bold flavors. When your herb garden is bursting with fresh basil this summer, turn to the classic green pesto recipe. The rich red pesto, which uses oil packed sun-dried tomatoes, is great all year round. These flavor-packed sauces are perfect as “instant edibles”: simply add your decarboxylated flower to the food processor with all of the other ingredients and you’re ready to elevate your favorite Italian recipes! See our [dosing guide](#) for tips.

Both sauces are very versatile. Here are a few ways we love to use them:

- Add to your favorite pasta - great as a hot entree or pasta salad.
- Drizzle over a platter of sliced tomato and fresh mozzarella or burrata.
- Mix with mayonnaise and add to a panini.
- Toss with zoodles (zucchini noodles) and freshly grated parmesan.
- Add to white bean dip and serve with crusty bread.
- Thin out with olive oil and drizzle over pizza.
- Swirl into greek yogurt and use as a dip for grilled veggies.

**Difficulty:** Easy

**Prep time:** 15 minutes

**Total time:** 15 minutes

Makes one cup of pesto

\*\*Extra time needed for decarboxylation\*\*

## Ingredients:

2 cups of basil leaves  
2 garlic cloves  
¾ cup extra virgin olive oil  
¼ cup toasted pine nuts (or walnuts)  
½ cup Parmesan cheese  
pinch of red pepper flake  
salt and pepper  
optional: brighten up with some lemon zest and juice to taste.

## You'll also need...

1 gram\* (or desired amount) of flower  
Nova or FX Decarboxylator  
1 Food processor

\*See our [dosing guide](#), so you can decide how much cannabis to add to the infusion.

## Directions:

1. Add the decarbed flower, basil, nuts, cheese and garlic cloves to the food processor and pulse until coarsely chopped.
2. With the food processor running, slowly add the olive oil and blend until smooth.
3. Transfer to a bowl. Mix in cheese, salt, pepper and red pepper flake to taste. Enjoy!



## Savory Dinner Sides

# Sun-Dried Tomato Pesto

**Difficulty:** Easy

**Prep time:** 15 minutes

**Total time:** 15 minutes

Makes one cup of pesto

\*\*Extra time needed for decarboxylation\*\*

### Ingredients:

1 jar of olive oil packed sun-dried tomatoes (8.5 ounce)  
1 cup of basil leaves  
2 garlic cloves  
½ cup grated Parmesan cheese  
pinch of red pepper flakes  
salt and pepper

### You'll also need...

1 gram\* (or desired amount) of flower  
Nova or FX Decarboxylator  
1 Food processor

\*See our [dosing guide](#), so you can decide how much cannabis to add to the infusion.

### Directions:

1. Add the decarbed flower, sun-dried tomatoes and its oil, garlic, basil and red pepper flakes to the food processor. Blend until finely chopped.
2. Transfer to a bowl. Mix in cheese, salt and pepper to taste.



**Difficulty:** Easy

**Prep time:** 15 minutes

**Cook time:** 25 minutes

**Total time:** 60 minutes

Makes 2 cups of sauce (or less if strained)

\*\*Extra time needed for decarboxylation\*\*

## Ingredients:

20 jalapeño peppers, sliced, stems removed  
4 cloves of garlic, peeled and chopped  
½ cup vidalia onion, chopped  
2 tablespoons oil  
1 teaspoon salt  
2 cups water  
½ cup white vinegar

## You'll also need...

1 gram (or desired amount) of flower OR 1 ounce (2 tablespoon) of infused olive oil \*\*

Nova or FX decarboxylator

1 food processor or high powered blender

optional: extra pepper for added heat

xanthan gum (for infused edible)

\*See our [dosing guide](#), so you can decide how much cannabis to add to the infusion.

## Directions:

1. Decarboxylate your flower in the Nova or FX for one cycle. Remove and set aside.
2. Over high heat, saute jalapeño pepper, onion and garlic in oil for 5 minutes until softened and slightly caramelized.
3. Add water, cover and cook over medium heat for 20 minutes, stirring occasionally. Uncover, remove from heat and let the mixture sit out until it cools to room temperature.

### For Instant Edible:

Once cool, add the mixture to food processor. While the machine is running, pour in the white vinegar. Adjust the salt, vinegar and heat to taste. To make it hotter, add a little raw pepper little by little. Then, add the desired amount of decarbed, ground bud to the processor and run until well incorporated. Transfer to a clean glass jar or bottle (using a funnel) and store in the refrigerator, labeled, for up to four months. The taste will improve over the course of a week, but can be enjoyed same day.

### For Infused Edible:

\*Extra time needed for infusion. See our [infusion guide](#). Use an infusion sleeve (or a small glass container) and put this inside the inner canister of your device. Place your olive oil and decarbed flower into the sleeve and run it for a second Infusion FX cycle or Nova cycle to infuse. You'll need 2 tablespoons or less for this batch size.

Once cool, add the pepper, onion and garlic mixture to food processor. While the machine is running, pour in the white vinegar. Adjust the salt, vinegar and heat to taste. Next, strain the mixture through a fine mesh sieve into a glass bowl. Whisk in the desired amount of infused oil. If you find your sauce is separating, a good shake in the bottle will usually bring it back together. If you'd like a smooth, cohesive sauce, add ¼ tsp. or less of Xanthan gum per cup and whisk well. This will stabilize the sauce, almost like you're emulsifying the oil into it. Less is more with Xanthan gum: always err on the scant side (you don't want spicy Jello here). Transfer the sauce to a glass jar or bottle and store in the refrigerator, labeled, for up to 4 months.

**Dosing tip:** Before adding your herb, measure the sauce. If your yield is 2 cups of hot sauce, you know that's 32 total tablespoons total. If you use 2 grams of decarbed bud at 20% THC, you can expect 400 total mg of THC. Divide that among the batch's 32 tablespoons and that is about 12mg/tbsp. Adjust accordingly based on your goals!

## Smashed Potatoes with Truffle Oil and Parmesan

**Difficulty:** Easy

**Prep time:** 5 minutes

**Cook time:** 30 minutes

**Total time:** 35 minutes

\*\* Extra time needed for decarboxylation and infusion. See our [infusion guide](#).\*\*

### Ingredients:

1 pound fingerling potatoes (any color will do - a variety is fun, too)

¼ cup canola oil

2 tablespoons infused truffle oil

Parmesan, grated

### You'll also need...

1 gram starting material\*

Nova or FX Decarboxylator

optional: chopped herbs like rosemary, chives, parsley

\*See our [dosing guide](#), so you can decide how much cannabis to add to the infusion.

### Directions:

1. Decarboxylate your material in your Nova or FX device.
2. Remove your decarbed material and, using an infusion sleeve, (or a small glass container), put this inside the inner canister of your device.
3. Pour 2 tablespoons of black truffle olive oil into the infusion sleeve. Add your decarbed material to the oil and run it for a second Infusion FX cycle or Nova cycle to infuse.
4. Once the infusion cycle is complete, mix using stirrer and strain the oil by pouring through the screen and funnel back into the oil bottle. This will be used as a finishing oil, not for frying the potatoes.
5. Bring the potatoes to a boil in salty water. If using an FX, use the A2 setting to effectively achieve a boil to cook the potatoes. After 15 minutes, check doneness by piercing with a knife. Transfer to your cutting board and allow to cool.
6. With a fork or spatula, carefully press on each potato so they're slightly flattened.
7. Heat a few tablespoons of canola oil in a cast iron pan - we want a generous portion for frying. We recommend using canola or vegetable oil because of its high smoke point. Other oils will burn at a high temperature and we want these to get extra hot and crispy.
8. Carefully add half of the smashed potatoes to the pan, making sure to give each piece some room. Cook on medium high until both sides are golden brown and transfer to a bowl. Cook the other half of the potatoes in a second batch. Once all of the potatoes are finished, drizzle the infused truffle oil over the potatoes. Add chopped herbs if desired. Toss together in the bowl so each piece is coated luxuriously with herbs and oil. Grate parmesan over the warm potatoes and serve. We love this with roasted chicken or fish and a nice bright salad.



**Difficulty:** Easy  
**Prep time:** 15 minutes  
**Cook time:** 15 minutes  
**Total time:** 30 minutes

Serves 4

\*\* Extra time needed for decarboxylation and infusion. See our [infusion guide](#).\*\*

Gluten and dairy free

### Ingredients:

1 cup quinoa  
2 ounce infused olive oil (4 tablespoons)  
1 lemon, juice and zest  
1 garlic clove, minced  
1 tablespoon dijon mustard  
1 cup flat leaf parsley, chopped  
½ cup mint, chopped  
¾ cup cucumber, chopped  
1½ cups ripe cherry tomatoes, quartered  
¼ cup chopped green onion  
salt and pepper

### You'll also need...

Nova or FX Decarboxylator  
1 gram starting material\*

\*See our [dosing guide](#), so you can decide how much cannabis to add to the infusion.

### Directions:

1. Decarboxylate your material in the Nova or FX device.
2. Remove your decarbed material and, using an infusion sleeve, (or a small glass container), put this inside the inner canister of your device.
3. Pour 2 oz of olive oil into the infusion sleeve. Add your decarbed material to the oil and run it for a second Infusion FX cycle or Nova cycle to infuse.
4. Once the infusion cycle is complete, mix using stirrer and strain the oil by pouring through the screen and funnel back into the oil bottle.
5. Add quinoa and 2 cups of water to a saucepan and bring to a boil. Once it's boiling, turn heat down to medium and cover to cook for about 15 minutes, until all water is absorbed.
6. In the meantime, add infused olive oil, lemon juice, lemon zest, minced garlic and dijon mustard to a small bowl. Whisk until incorporated, seasoning with salt and pepper. Set aside.
7. Chop your parsley, mint, cucumber, tomatoes and green onions. Mix together in a large bowl.
8. Once the quinoa is done cooking, remove from heat and cool to room temperature.
9. Add the cooled quinoa to the large bowl of chopped herbs and veggies and pour dressing over the tabbouleh. Toss together, making sure dressing is well distributed. Cover and chill for an hour (or more) and enjoy!  
Optional: add crumbled feta for a creamy tang. You can serve over lettuce as a salad or enjoy as a side at dinnertime.



Sweets + Desserts

## Four Ingredient Peanut Butter Cookies

With four simple ingredients you probably already have in your kitchen, you can create potent edibles that are also delicious. These chewy peanut butter cookies are naturally gluten free and bake up in a matter of minutes. Since these go in a low temp oven for such a short time, you can rest easy knowing the active cannabinoids in your decarbed bud won't burn off and go to waste. Check our [dosing guide](#), so you can accurately infuse your cookies.

**Difficulty:** Easy

**Prep time:** 15 minutes

**Bake time:** 10-12 minutes

\*\* Extra time needed for decarboxylation\*\*

Makes 20 cookies

### Ingredients:

375 grams (1 ½ cups) creamy peanut butter

150 grams (¾ cup) granulated sugar

2 large eggs

optional: flaky sea salt as a topping

### You'll also need...

1 gram (or desired amount) of flower

Nova or FX Decarboxylator

\*See our [dosing guide](#), so you can decide how much cannabis to add to the infusion.

### Directions:

1. Add desired amount of flower to your Nova or FX decarb for one cycle. Once decarbed, remove from the device, grind and set aside.
2. If not using an FX, preheat oven to 325 ° and position racks on the top and bottom thirds of the oven. Line two baking sheets with parchment. If using an FX, grease the inner stainless steel canister with butter or oil. We will be using the Bake setting for this recipe.
3. In a medium bowl, combine the peanut butter and sugar. In a small bowl, whisk the eggs until frothy. Add beaten eggs to peanut butter and sugar and mix well.
4. Add the decarbed ground bud to the mixture and incorporate well, making sure it's evenly distributed.
5. If cooking in the oven, create round 2 inch sized balls (30 grams) of cookie dough and place onto the prepared baking sheets, 10 per tray. Using a fork, press down on each ball in a crosshatch pattern. If you like, sprinkle some flaky sea salt on top. Bake for 10-12 minutes until just set up. (They may look light, but we don't want to overbake them; they get crumbly when in the oven too long.) Remove from the oven and cool on the baking sheet where they will further set up. These cookies can be stored for 2-3 days in a sealed container.
6. If using the FX, we will be making more of a cookie cake that can be sliced! Pour the batter into the FX (optional: sprinkle sea salt on top) and start the Bake cycle. Bake for 25-30 minutes (they will look light, but try to avoid overbaking and them getting crumbly). Once finished baking, let sit and cool for 45 minutes before attempting to tip the FX and let your Peanut Butter Cookie Cake slide out! These cookies can be stored for 2-3 days in a sealed container (and longer in the fridge).



## Infused Midnight Mug Cake

This is the perfect treat when you have a hankering for something fudgy and are tight on time. You probably have most of these ingredients in your pantry, too. This recipe is for a single serving cake. Feel free to make a larger batch and divide among a few mugs, but bake only one at a time and enjoy warm.

**Difficulty:** Easy

**Prep time:** 5 minutes

**Total time:** 7 minutes

\*\* Extra time needed for decarboxylation and infusion. See our [infusion guide](#).\*\*

Makes 1 mug cake

### Ingredients:

¼ cup all-purpose flour  
3 tablespoons granulated sugar  
2 tablespoons unsweetened cocoa powder  
¼ teaspoon baking powder  
¼ teaspoon salt  
5 tablespoons whole milk  
2 tablespoons coconut oil  
½ teaspoon vanilla extract  
Optional (but recommended!) : 1 tablespoon of extra goodies! chocolate chips, peanut butter chips, toffee chips, a broken up Reese's, nutella, cookie butter...maybe even a medicated chocolate square for extra potency...sky's the limit!

### You'll also need...

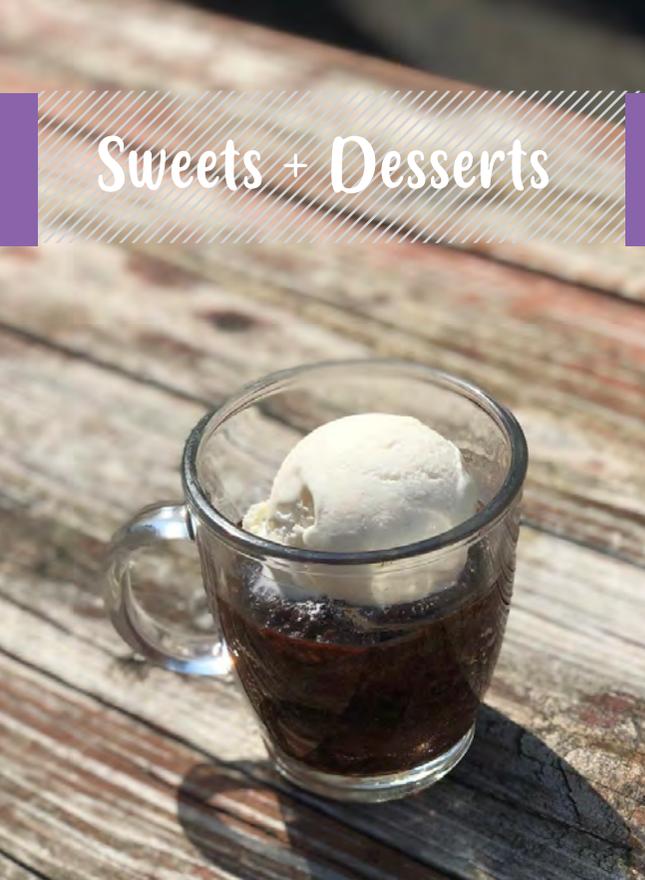
Nova or FX decarboxylator

¼ gram cannabis\*

\*See our [dosing guide](#), so you can decide how much cannabis to add to the infusion.

### Directions:

1. Decarboxylate your flower in the Nova or FX. Remove your decarbed material and using an infusion sleeve, (or a small glass container), put it inside the inner canister of your device. Place your coconut oil and decarbed flower into the sleeve and run it for a second Infusion FX cycle or Nova cycle to infuse. Strain and set aside.
2. In a small bowl, combine flour, cocoa powder, sugar, salt, baking powder. Add infused coconut oil, milk and vanilla extract. Mix until combined.
3. Add batter to a 12 ounce mug. If you'd like to jazz up your mug cake, you can place your additions (chocolate chips, etc.) on top -- they will sink while it "bakes."
4. Microwave for 60 seconds. This may change depending on your microwave so if you're unsure, cook for 30 second intervals. You're looking for the cake to be set up around the edges and still glistening at the top. Not too gooey in the center and not dull (which means it is probably overcooked).
5. Let the cake stand for 1 minute before removing it from the microwave. Enjoy warm -- and with a scoop of ice cream if you've got some!



# Chocolate Hazelnut Spread

A more wholesome and LIFTED version of a classic sweet treat! Spread this on some toast and top with strawberries, sandwich between two cookies, or even swirl in some brownie batter for an extra luscious result. You'll be proud making this from scratch, and no one will know how easy it really is...This recipe uses coconut oil -- check out our [infusion kit](#).

**Difficulty:** Easy

**Prep time:** 5 minutes

**Total time:** 35 minutes

\*\* Extra time needed for decarboxylation and infusion. See our [infusion guide](#).\*\*

Makes one 16 oz jar

## Ingredients:

2 cups of hazelnuts (raw)  
1 ounce of coconut oil  
6 tablespoons cocoa powder  
 $\frac{2}{3}$  cup coconut milk (or oat milk)  
 $\frac{2}{3}$  cup honey  
 $\frac{1}{8}$  teaspoon vanilla extract  
 $\frac{1}{8}$  teaspoon salt

## You'll also need...

Nova or FX decarboxylator  
1 food processor  
1 gram hemp or cannabis\*  
\*See our [dosing guide](#), so you can decide how much cannabis to add to the infusion.

## Directions:

1. Decarboxylate your flower in the Nova or FX device. Remove your decarbed material and using an infusion sleeve, (or a small glass container), put it inside the inner canister of your device. Place your coconut oil and decarbed flower into the sleeve and run it for a second Infusion FX cycle or Nova cycle to infuse. Strain and set aside.
2. Preheat your oven to 350 F. Lay out your hazelnuts on a baking sheet in a single layer. Toast for 10-13 minutes (check on the early side!) until they're golden brown. Tip: crack one open and see that it's toasted through. Remove from oven and while still warm, place in a large kitchen towel over a bowl and rub! You want to remove as much of the bitter loose skin as possible. Let cool.
3. Place the cooled hazelnuts in the bowl of your food processor and run, scraping down the sides periodically, until it becomes a smooth nut butter.
4. Add the rest of the ingredients to the hazelnut butter and process until incorporated. Store in a glass jar in the refrigerator.



## Chocolate Covered Strawberries

*A Valentine's Day Classic...*

**Difficulty:** Easy

**Prep time:** 5 minutes

**Cook time:** 10 minutes

**Ready in:** 30 minutes

\*\* Extra time needed for decarboxylation and infusion. See our [infusion guide](#).\*\*

### Ingredients:

1 pound large strawberries, cleaned and dried well, with stem

3 teaspoons infused coconut oil

6 ounces dark chocolate, chopped or chips

### You'll also need...

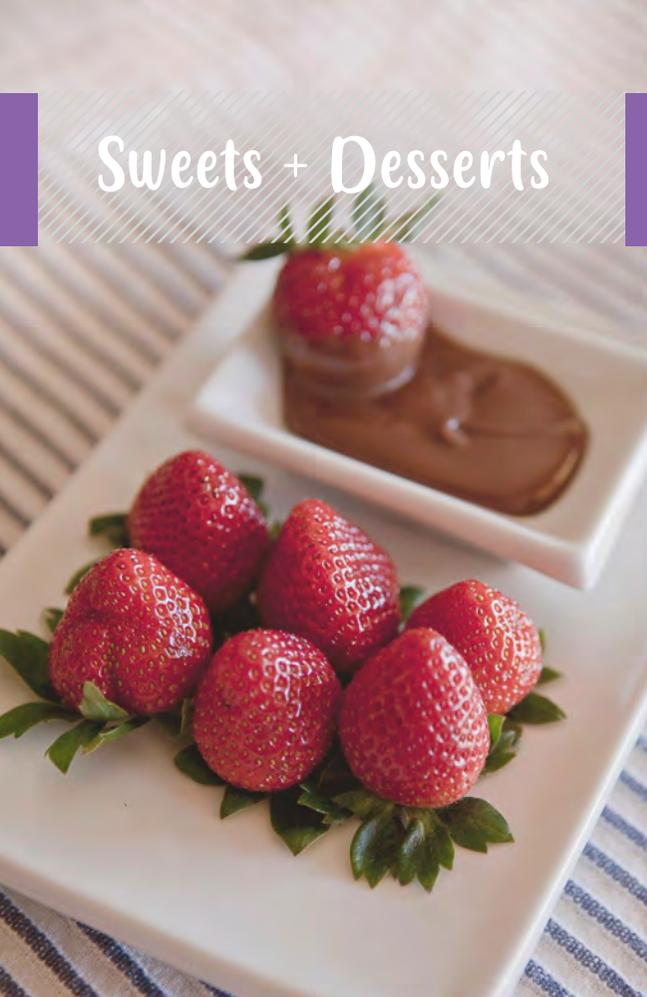
1/2 gram\* (or desired amount) of flower

Nova or FX Decarboxylator

\*See our [dosing guide](#), so you can decide how much cannabis to add to the infusion.

### Directions:

1. Decarboxylate your flower in the Nova or FX. Remove your decarbed material and using an infusion sleeve, (or a small glass container), put it inside the inner canister of your device. Place your coconut oil and decarbed flower into the sleeve and run it for a second Infusion FX cycle or Nova cycle to infuse. Strain and set aside.
2. Prep a baking sheet with wax paper. Set aside.
3. Wash your strawberries and dry very well. Any moisture and the chocolate won't adhere. Keep the stems on -- they'll be a useful handle for dipping.
4. If you do not have an FX, set up your double boiler: place a large glass (oven safe) bowl over a pot of simmering water, about 1-2" deep, making sure the bowl and water do not touch. Combine chocolate and infused oil in the bowl and melt using double boiler over very, very low heat (you don't want to destroy the cannabinoids). Once the chocolate starts to melt, you can turn heat off. The residual steam will take care of the rest. If using an FX, combine infused oil and chocolate into the inner canister and turn on the A2 setting to accomplish the same effect of low heat double boiler.
5. Remove bowl from heat or hold down the power button to stop the A2 cycle and start dipping one strawberry at a time, making sure to cover all sides. Place covered strawberry on wax paper and continue process until all strawberries are coated. If the chocolate starts to cool, you can place on top of pot again to warm up. or, with your FX, turn back on the A2 setting.
6. Place the tray in your refrigerator for 10-15 minutes so the chocolate sets up. Then they're ready to enjoy. You can store any leftovers in the refrigerator.



## Chocolate Canna-Bananas

A simple and delicious frozen edible

**Prep time:** 5 minutes

**Cook time:** 10 minutes

**Ready in:** 1-2 hours

\*\* Extra time needed for decarboxylation and infusion. See our [infusion guide](#).\*\*

Gluten free, Dairy free

### Ingredients:

1 ripe, firm banana  
1 teaspoon infused coconut oil  
3 Tablespoons bittersweet chocolate chips  
optional: coconut flakes, hemp hearts, chopped nuts, cocoa nibs

### You'll also need...

½ gram\* (or desired amount) of flower  
Nova or FX Decarboxylator

\*See our [dosing guide](#), so you can decide how much cannabis to add to the infusion.

### Directions:

1. Decarboxylate your flower in your Ardent device. Remove your decarbed material and, using an infusion sleeve, (or a small glass container), put it inside the inner canister of your device. Place your coconut oil and decarbed flower into the sleeve and run it for a second Infusion FX cycle or Nova cycle to infuse.
2. Prep a small tray with parchment paper, making sure it fits in your freezer.
3. If you do not have an FX, Set up your double boiler: place a large glass (oven safe) bowl over a pot of simmering water, about 1-2" deep, making sure the bowl and water do not touch. Combine chocolate chips and infused oil in the bowl and melt using double boiler over very, very low heat (you don't want to destroy the cannabinoids). If using an FX, combine infused oil and chocolate into the inner canister and turn on setting A2 to accomplish the same effect of low heat double boiler.
4. In the meantime, slice ripe banana into 1" chunks. Set aside.
5. Once the chocolate and infused oil are melted and incorporated, remove from heat. Add banana chunks to the bowl of chocolate and stir carefully with rubber spatula, coating well. Place each piece on your parchment-lined tray. While chocolate is still warm, you can add optional toppings like coconut flakes, chopped toasted nuts, hemp hearts, or cocoa nibs sprinkling them into the melted chocolate. You may need to press the toppings lightly into the chocolate so they adhere well.
6. Place the tray in the freezer so each piece solidifies. Once frozen, you can remove from parchment and store in a freezer bag to enjoy any time.



Drinks

## Elevated Cinco de Mayo Frozen Margarita

**Difficulty:** Easy

**Prep time:** 10 minutes

**Total time:** 10 minutes

\*\* Extra time needed for decarboxylation and infusion. See our [infusion guide](#).\*\*

Makes 4 drinks

### Ingredients:

8 ounces silver tequila\*

3 ounces orange liqueur

4 ounces fresh lime juice

1 oz Grand Marnier or Anejo Rum (as a float)

4 lime wheels

4 cups of ice

\*Use mezcal instead for a smoky flavor or OJ to make it non-alcoholic. Skip the float if you're substituting.

### You'll also need...

Nova or FX decarboxylator

1 high-powered blender

1/4 gram starting material\*\*

\*\*See our [dosing guide](#), so you can decide how much cannabis to add to your batch of margaritas. You'll notice you don't need much! Start low, around 10mg or less per serving. Wait until you feel the effects before making another round.

### Directions:

1. Decarboxylate your cannabis in the Nova or FX.
2. Remove your decarbed material and grind into fine powder. Set aside.
3. Add the silver tequila, orange liqueur, lime juice and ice to your blender. Blend until slushy, adding more ice if you need.
4. Add decarbed, ground bud and blend another 30 seconds.
5. Pour immediately into 4 glasses (salt rim optional), adding your Grand Marnier or Anejo Rum "float" to the top of each drink. Garnish with lime wedges and enjoy!



Topicals/Beauty

## Simple Cannabis Infused Lip Balm

This super emollient natural balm will win you over with its ability to soothe dry lips during harsh winter months. Enjoy the antiviral healing benefits of cannabis without psychoactive effects. This can also be used as a concentrated balm on dry, cracked skin.

**Difficulty:** Easy

**Cook time:** 10 minutes

**Cooling time:** 60 minutes

\*\* Extra time needed for decarboxylation and infusion. See our [infusion guide](#).\*\*

### Ingredients:

2 tablespoons coconut oil  
2 tablespoons grated beeswax  
2 tablespoons shea butter  
5 drops of Vitamin E  
12-15 drops essential oil: mint, sweet orange, lavender, or  
1/8 teaspoon of vanilla or almond extract

### You'll also need...

1 gram cannabis\*

Nova or FX decarboxylator

\*See our [dosing guide](#), so you can decide how much cannabis to add to the infusion.

### Directions:

1. After decarbing your cannabis in the Nova or FX device, place in a small glass jar or silicone infusion sleeve. Add coconut oil and place inside the device for a second Infusion FX cycle or Nova cycle to infuse. Strain and set aside.
2. Next, if you do not have an FX, set up a double boiler or a makeshift setup using an oven safe glass bowl over a pot of shallow water, making sure the bottom of the bowl does not come in contact with the water. Once the water comes to a boil, turn down to a simmer and add the beeswax and shea butter to the bowl. Otherwise, use the A2 setting on the FX to create the double boiler effect. Stir constantly until both are melted.
3. Remove from heat or hold down the power button on the FX and add the infused coconut oil, vitamin e drops, and essential oil or flavored extracts. Carefully pour the liquid into tubes or small pots. Let the liquid cool inside of the vessels for at least an hour at room temperature, or place in the refrigerator for 30 minutes to set up.
4. This will make about 16 tubes (5.5 ml) or 3 one ounce/30 ml pots of balm. For ease, you can use a lip balm filling tray.

