

MARIJUANA

Cookbook for the Sweet Tooth

Master the Making, Baking, Using, and Cooking
with Cannabis Oil, Butter, and Tincture in a Sweet
Evil Art of Homemade Desserts and Candy Edibles

50+
recipes

Caroline Cobb

Marijuana Cookbook for the Sweet Tooth

Master the Making, Baking, Using, and Cooking with Cannabis Oil, Butter, and Tincture in a Sweet Evil Art of Homemade Desserts and Candy Edibles

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*Dedication to my granny Dora,
who had the strength and patience when teaching me how to cook.*

*To my mom Emily,
who inspired and supported me on my experimental road.*

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Introduction

If you dislike smoking but still want to enjoy the natural miracle of cannabis, then this cannabis dessert cookbook is for you. This dessert cookbook will show you how to make delicious edibles with marijuana. Eating marijuana gives you a more powerful and longer high, spares your lungs, and allows you to enjoy in private. This makes it perfect for people who just want to add cannabis into food for enjoyment or patients who need steady relief from pain. This cookbook is specially designed for health-conscious beginner bakers who want to know how cannabis can be incorporated into baked goods. Making yummy cannabis desserts doesn't have to be a chore. With this cookbook's easy-to-follow instructions, it is simple.

Now you can make your edibles in the comfort of your home. If you enjoy sweet desserts, then you will love this cookbook. Do yourself a favor and make every dessert enjoyable and delicious by following the steps in the recipes that follow. This dessert cookbook will arm you with everything you need to decide for yourself if the edible cannabis is right for you. Just follow the simple methods to make some of the most satisfying cakes, cookies, brownies, cupcakes, and ice creams, and much, much more. All the recipes are amazingly tasty and delicious. This cannabis dessert cookbook is your go-to companion for daily enjoyment. If you want to try some absolutely delicious cannabis dessert recipes, then leaf over and start reading now!

About the Author

Sophie was born and raised in California. She is a food stylist, food editor, recipe developer, and cookbook author. She loves cooking and enjoys baking cannabis edibles. She is a strong supporter of marijuana edibles and a regular contributor to *Cannabis Now*, *High Times*, and *The Cannabist*. She is engaged in indoor and outdoor cannabis cultivation and developing delicious edible cannabis recipes for people who need it for medication and relaxation.

Chapter 1: Marijuana Cooking

What are edibles?

In cannabis language, an edible is any food such as brownies, cookies, or candies that contains cannabis/marijuana and/or CBD.

CBD edibles vs. THC edibles

CBD edibles offer a variety of benefits of CBD and hemp without the high. For example, gummies made with CBD contain less than 0.3% THC. THC edibles contain more than 0.3% THC. They offer benefits but also produce a high.

You use two ingredients when making cannabis edibles: marijuana and a CBD isolate. In cooking with THC (marijuana edibles), both CBD and THC is present. This can cause a psychological effect, such as reduced paranoia or euphoria. In contrast, CBD edibles exclude any mental effect because they contain little to no THC.

When you vape or smoke cannabis, your body is absorbing all the CBD, THC, and other cannabinoids through the lungs. They mix directly into your bloodstream and make you high. On the other hand, eating edible cannabis means they need to go through the digestion process, which takes time to make you high. It takes about 30 minutes to two hours to have an effect.

CBD vs. THC

CBD is used as a healing treatment for numerous disorders, conditions, and illnesses, and other issues such as inflammation and pain. CBD edibles are a nice way to get all the therapeutic benefits of cannabis without getting stoned or high.

CBD offers the following benefits:

- Migraine treatment
- Cures mental disorders
- Reduces inflammation

- Lowers depression
- Reduces seizures
- Lowers inflammatory bowel disease

THC helps with:

- Insomnia
- Low appetite
- Muscle spasticity
- Glaucoma

Both CBD and THC offer relief from:

- Nausea
- Anxiety
- Pain

THC has some side effects, including:

- Increased heart rate
- Issues with coordination
- Memory loss
- Getting high
- Slow response time
- Red eyes
- Dry mouth

Edible Dosage Calculators for your personalized needs:

- <http://hempster.co/edible-dosage-calculator/>
- <https://wakeandbake.co/thc-dosage-calculator/>

Tips and Tricks to Cooking with Cannabis

1. Strain. Decide which type of strain you want. Sativas are good for day time, as they give more energy. Indicas are better for the night, as they promote relaxation and sleep.
2. You do not have to use too much or spend a lot of money buying weed. A little cannabis is enough.
3. Decarboxylate first. Before you use cannabis for cooking, you need to decarboxylate cannabis to activate the ingredients.
4. The right temperature. To decarboxylate, you need to cook the weed/cannabis/marijuana at the right temperature. Here is the general procedure:
 - Preheat the oven to 245°F.
 - Cook the cannabis for 30 to 40 minutes. Stir the buds after every 10 minutes. The finished product should have a golden-brown color.
 - Remove from the oven and cool. Then ground and use.
5. Grinding. Do not grind your cannabis into powder. It will lower the quality of your cannabis. Use a hand grinder for a coarse grind.
6. Straining. Use a cheesecloth to strain your cannabis oil. When straining, do not squeeze, but rather allow gravity to do the work. This way, you will avoid plant material, which will give you better quality cannabis oil.
7. Using the right amount. Test your canna-oil before using it in your dishes. Mix ¼ tsp. of canna-oil into a beverage and drink it. Then notice how you feel after one hour. This will help you determine the dosage.
8. Mix well. When cooking, you need to mix your canna-butter or canna-oil into the batter well. Otherwise, it may result in an uneven mix.

Chapter 2: Basic Cannabis Recipes

Canna-Flour



Ingredients:

- 7 grams of cannabis
- 1 cup all-purpose flour

Directions:

1. Place the cannabis on a baking sheet.
2. Bake in the oven at 240°F for 30 to 40 minutes to activate the THC. (Do this to activate THC for all of the following recipes.)
3. Cool and add in a coffee grinder. Pulse until you get a powder.
4. Mix together the ground cannabis with the flour.

5. Store in a jar with a lid.

Canna-Syrup



Ingredients:

- 3 cups water
- 4-gram cannabis, grounded
- 3 cups sugar, granulated
- 3 tbsp. vegetable glycerin

Directions:

1. In a pot, bring the water to a low boil.
2. Slowly add the cannabis and stir continuously.
3. Add the sugar and mix to dissolve.
4. Cover and cook for 20 minutes. Do not let the mixture boil too vigorously.
5. Now add the glycerin.
6. Cook for 7 to 8 minutes more.
7. Cool and strain. Store in the fridge.

Canna-Oil



Ingredients:

- 48 ounces olive oil
- 1-ounce cannabis buds, ground

Directions:

1. Heat oil in a Dutch oven on low for 2 to 3 minutes.
2. Stir cannabis into the oil in small batches and coat each batch fully before adding the next.
3. Bring mixture to a simmer and cook for 45 minutes.
4. Remove oil from the heat and strain.
5. Cool and store in the refrigerator.

Canna-Coconut Oil



Ingredients:

- 1-ounce dried cannabis
- 14 ounces of coconut oil

Directions:

1. Fill a large pot halfway up with water and add dried cannabis to the water.
2. Bring water to a simmer on low.
3. Cook for 1 hour, then add coconut oil. Bring back up to a simmer.
4. Remove pot from heat, cover, and let stand for 48 to 72 hours.

5. Place pot back on the burner and heat slowly to a simmer on low.
6. When oil melts, remove the pot from burner and strain. Store.

Canna-Milk



Ingredients:

- 6 cups whole milk
- 21-gram cannabis buds, grounded

Directions:

1. Slowly heat the milk in a pan until you see steam.
2. Add in the marijuana buds in batches. Stir frequently after each addition.
3. Cover and simmer for 45 minutes, stirring occasionally.
4. Remove from heat and cool.
5. Strain and store.

Canna-Cream



Ingredients:

- 6 cups heavy cream
- 21-gram cannabis buds, grounded

Directions:

1. Heat heavy cream in a saucepan until you see steam.
2. Add in marijuana buds in batches, stirring frequently after each addition.
3. Cover and simmer for 45 minutes, stirring occasionally.
4. Remove from the heat and cool.
5. Strain and store.

Cannabis Tincture



Ingredients:

- 10-grams marijuana
- 5 ounces Everclear alcohol

Directions:

1. Preheat the oven to 230°F.
2. Grind the marijuana with a coffee grinder.
3. Place the marijuana onto a baking sheet and bake for 1 hour.
4. Transfer the marijuana into a 16-ounce glass jar and add the alcohol.
5. Cover with the lid and shake for 10 seconds, then place it into the freezer.
6. Three times a day, for six days, shake the jar for 10 seconds each time and then place it back into the freezer.
7. Wear gloves and strain the tincture into a glass container. Store.

Canna-butter



Ingredients:

- ¼ ounces cannabis buds, ground
- 4 ounces butter, salted

Directions:

1. Melt the butter in a saucepan. Add the ground cannabis buds to melted butter. Simmer for 45 minutes on low heat. Stir often.
2. Remove from the heat and strain.
3. Store.

Chapter 3: Sweets for Every Now and Then

Chocolate Almond Bars



Prep time: 10 minutes / Cook time: 10 minutes / Servings: 24

Ingredients:

- 1 cup crunchy almond butter
- 2 cups powdered sugar
- ½ cup canna-butter, softened, plus 1 tbsp.
- 1-½ cups of graham cracker crumbs
- ¾ cup semisweet chocolate chips
- ¼ cup slivered almonds

Directions:

1. Line a baking pan with foil and set aside.
2. In a pan, melt the canna-butter then add cracker, almond butter, and sugar.
3. Mix then press this mixture into the pan.
4. Melt 1 tbsp. canna-butter in a pan. Then add in chocolate chips and mix to combine.
5. Spread this mixture over the almond mixture. Top with almonds.
6. Keep in the refrigerator for 1 hour to set.
7. Slice and serve.

Cookie and Cream Bars



Prep time: 5 minutes / Cook time: 10 minutes / Servings: 12

Ingredients:

- 16 ounces Oreo cookies, crushed
- 5 cups of large white marshmallows
- ¼ cup canna-butter

Directions:

1. Line a square baking dish with foil.
2. Melt the marshmallows and canna-butter in the microwave.
3. Pour this mixture over the crushed cookies. Mix well.
4. Press this mixture into the pan. Set for 15 minutes.
5. Slice and serve.

Chocolate Truffles



Prep time: 10 minutes / Cook time: 5 minutes / Servings: 30

Ingredients:

- 1- $\frac{3}{4}$ cup of chocolate chips
- $\frac{1}{3}$ cup heavy whipping cream
- 7 tbsp. canna-butter
- Cocoa powder for rolling
- Powdered sugar for rolling

Directions:

1. Melt the butter in a saucepan.
2. Add chocolate and mix until smooth.
3. Transfer to a square baking dish. Refrigerate for 2 hours.
4. Then make 30 balls. Roll them in cocoa and sugar mixture.
5. Serve.

Cannabis Truffles



Prep time: 20 minutes / Cook time: 5 minutes / Servings: 20

Ingredients:

- 1 cup chocolate chips
- 1 tbsp. canna-oil
- Zest of 1 orange
- Cocoa powder to taste

Directions:

1. Melt the chocolate and oil over medium heat.
2. Add the zest and whisk until smooth. Remove from the heat.
3. Spoon the chocolate mixture into mold cups and chill in the fridge.
4. Chill for 2 hours.
5. Remove from the molds and coat with cocoa powder.

Coconut Mango Popsicles



Prep time: 10 minutes / Cook time: 0 minutes / Servings: 8

Ingredients:

- 2 mangoes, chopped
- 2 cups yogurt
- 4 tbsp. coconut cream
- 2 tbsp. canna-oil
- 3 tbsp. coconut sugar
- 2 tsp. coconut extract

Directions:

1. Mix everything in a blender until smooth.
2. Pour mixture into popsicle molds and freeze until solid.

Strawberry and Coconut Popsicles



Prep time: 10 minutes / Cook time: 0 minutes / Servings: 12

Ingredients:

- 2-½ cups fresh strawberries, chopped
- 4 tbsp. granulated sugar
- 1 lime, halved
- 1 (14-ounce) can coconut milk
- 1 tsp. vanilla extract
- 60 mg cannabis tincture

Directions:

1. Add strawberries, 3 tbsp. sugar and ½ of the lime juice and puree until smooth.
2. In another bowl, mix milk, remaining juice, remaining sugar, and vanilla. Add the tincture and mix well.
3. Spoon ½ of the strawberry mixture into 12 popsicle molds.

4. Then add the coconut milk mixture on top. Finish with remaining strawberry mixture.
5. Freeze and serve.

Mint Chocolate Ice Cream



Prep time: 4 hours / Cook time: 0 minutes / Servings: 6

Ingredients:

- 1 cup condensed milk, sweetened
- 2 cups, canna-cream, chilled
- ½ cup chocolate syrup
- ½ tsp. mint extract
- 4 ounces mint chocolate, chopped

Directions:

1. Beat the cream until soft peaks form.
2. Gently stir in the chocolate syrup, mint extract, and condensed milk.
3. Fold in chopped chocolates and cover.
4. Chill for 4 hours. Stir each hour.
5. Serve.

Vanilla Ice Cream



Prep time: 3 hours / Cook time: 12 minutes / Servings: 8

Ingredients:

- 1 cup canna-cream
- $\frac{3}{4}$ cup caster sugar
- 1- $\frac{1}{2}$ tsp. vanilla paste
- 2 cups canna-milk
- 2 tbsp. cornstarch
- 1 tsp. sugar

Directions:

1. Whisk the cornstarch, sugar, and salt in a saucepan.
2. Whisk in the cannabis cream and canna-milk.
3. Heat and bring to a simmer.
4. Cook for 10 to 12 minutes and remove from heat.
5. Whisk the egg yolk until slightly thickened.
6. Pour in 1 cup milk mixture; whisk to temper the egg yolk.

7. Add egg yolk mixture to the remaining mixture. Whisk constantly.
8. Whisk in vanilla paste. Pour the ice cream mixture into a bowl.
9. Cover and refrigerate for 2 hours.
10. Process in an ice cream maker. Serve.

Berry Smoothie



Prep time: 5 minutes / Cook time: 0 minutes / Servings: 2

Ingredients:

- 1-½ cups coconut milk
- ½ cup orange juice
- 2 cups sliced strawberries, plus 2 whole strawberries for garnish
- 1 cup raspberries
- 1 small banana, sliced
- 2 tsp. canna-coconut oil

Directions:

1. Blend all ingredients in a blender.

2. Garnish with whole strawberries and serve.

Chocolate Smoothie



Prep time: 5 minutes / Cook time: 0 minutes / Servings: 2

Ingredients:

- 2 cups chocolate milk
- 1 small banana, sliced
- 2 tbsp. malted milk powder
- 1 tbsp. unsweetened cocoa powder
- 2 tsp. canna-coconut oil
- 2 tbsp. chocolate syrup, for garnish

Directions:

1. Put everything in a blender and blend until smooth.
2. Garnish with syrup and serve.

Cannabis-Infused Jam



Prep time: 20 minutes / Cook time: 30 minutes / Servings: 12

Ingredients:

- 2 cups sugar
- 4 cups mixed fruits (strawberries, plums, figs), chopped
- ¼ cup lemon juice
- 4 tbsp. honey
- 1 tbsp. canna cannabis tincture

Directions:

1. Add the lemon juice and sugar to a pan and melt on low heat.
2. Add the fruit, and mix.
3. Cook for 30 minutes or until the fruit breaks down.
4. Add the honey and tincture and mix.

5. Cool and serve.

Strawberry Canna-Jam



Prep time: 10 minutes / Cook time: 20 minutes / Servings: 16

Ingredients:

- 3 cups sugar
- ¼ cup lemon juice
- 4 cups strawberries, chopped
- ¼ cup canna-syrup

Directions:

1. Heat the lemon juice and sugar in a pan over low heat until sugar melts.
2. Add the strawberries and syrup, and cook for 20 minutes.
3. Cool and serve.

Cannabis Caramel



Prep time: 10 minutes / Cook time: 10 minutes / Servings: 20

Ingredients:

- 1 cup canna-butter
- 2-¼ cup brown sugar
- Dash of salt
- 1 cup light corn syrup
- 1 (14-ounce) can condensed milk
- 1 tsp. vanilla

Directions:

1. Melt the butter in a pan.
2. Add sugar and salt and mix well.
3. And syrup and mix.
4. Slowly add milk and whisk.
5. Cook until the mixture thickens.
6. Remove from the heat and stir in vanilla.
7. Pour into a pan and cool.
8. Slice into cubes and serve.

Weed Caramel



Prep time: 10 minutes / Cook time: 10 minutes / Servings: 20

Ingredients:

- 2 cups sugar
- 1-½ cups canna syrup
- 2 cups heavy cream
- 1 cup butter
- 1 tsp. vanilla extract

Directions:

1. In a pan, combine butter, 1 cup cream, syrup, and sugar.
2. Bring to a boil and add the remaining 1 cup cream.
3. Heat for 5 minutes.
4. Remove from heat and stir in vanilla.
5. Pour into a prepared dish. Refrigerate.
6. Cut the cool caramel into squares and serve.

Ganja Gummies



Prep time: 10 minutes / Cook time: 15 minutes / Servings: 24

Ingredients:

- ¼ cup canna-oil
- 4 packets gelatin
- 1 (large packet) orange Jell-O
- 1-½ cup orange juice, divided
- ½ cup honey

Directions:

1. In a pan, add 1 cup orange juice and Jell-O. Add the canna-oil and honey.
2. Heat on low and stir.
3. In a bowl, mix the remaining juice and gelatin.
4. Add the gelatin to the Jell-O mix and cook for 7 minutes. Whisk constantly.

5. Pour the mixture into molds.
6. Cool and then chill.
7. Remove from molds and serve.

Berry Cannabis Gummies



Prep time: 10 minutes / Cook time: 10 minutes / Servings: 20

Ingredients:

- 2/3 cup berries
- 1/3 cup water
- 1 tbsp. lemon juice
- 2 tbsp. honey
- 2 tsp. cannabis tincture
- 2 tbsp. gelatin

Directions:

1. In a pan, add berries, water, lemon juice, and honey. Mix
2. Add tincture and gelatin.
3. Whisk until smooth.
4. Fill the molds and cool.
5. Serve.

Chocolate Peanut Butter Buckeyes



Prep time: 20 minutes / Cook time: 0 minutes / Servings: 16

Ingredients:

- 1-½ cups creamy peanut butter
- ½ cup canna-butter, softened
- 1 tsp. vanilla extract
- ½ tsp. salt
- 3 cup powdered sugar
- 1 (12-ounce) package semisweet chocolate chips
- 2 tbsp. vegetable shortening

Directions:

1. Mix canna-butter, peanut butter, vanilla, and salt with a hand mixer on low until combined.

2. Mix in 2 cups of sugar on low until combined. Add rest of the powdered sugar and mix on low until combined.
3. Shape 1-inch balls, insert a toothpick into each, and refrigerate.
4. Microwave chocolate chips and shortening in a bowl for 25 seconds. Stir the mixture and repeat until smooth.
5. Dip peanut butter balls into chocolate mixture and place on a tray covered with wax paper. Refrigerate for 2 hours.
6. Serve.

Chocolate Fudge



Prep time: 10 hours / Cook time: 5 minutes / Servings: 20

Ingredients:

- ¼ cup canna-butter
- 3 cups semisweet chocolate chips
- 14 ounces sweetened condensed milk

Directions:

1. In a saucepan, stir everything until chocolate and canna-butter have melted and combined.
2. Transfer fudge into a greased baking sheet and refrigerate for 2 hours.
3. Serve.

Chocolate Chip Cookies



Prep time: 10 minutes / Cook time: 10 minutes / Servings: 10

Ingredients:

- 1 cup melted semi-sweet chocolate chips
- 2 cups chocolate and hazelnut spread
- 1/3 cup sugar
- 1/3 cup cocoa powder
- 3/4 cup canna-milk
- 1/4 cup of coconut oil
- 1/4 melted butter
- 1 cup quick-cooking oats
- 1 dash vanilla

Directions:

1. Line a cookie sheet with parchment.
2. Melt the peanut butter and chips in a pan.
3. Stir in vanilla, oats, butter, oil, milk, cocoa powder, and sugar.
4. Mix well and drop tablespoons of batter on the cookie sheet. Chill in the refrigerator overnight.
5. Serve.

Marshmallow Treats



Prep time: 10 minutes / Cook time: 10 minutes / Servings: 20

Ingredients:

- 1.2 ounces strawberries, chopped
- 1.2 ounces blueberries, chopped
- 1.2 ounces mangoes, chopped
- 9 cups crisp rice cereal
- ½ cup plus 1 tbsp. unsalted butter
- 3 tbsp. canna-butter
- 5 ounces mini marshmallows

Directions:

1. Grease a square baking dish. Then line with parchment. Also, cover the sides.
2. Pulse the strawberries in a blender until fruit dust. Transfer to a bowl.

3. Then, one by one, pulse the blueberries and mangos. Place them in separate bowls.
4. Add three cups of the cereal to each bowl. Toss to coat.
5. Melt the canna-butter and unsalted butter in a saucepan. Gradually add the marshmallows. Stir until melted.
6. Split this mixture into three bowls and mix well.
7. Spread the strawberry layer into the baking dish, then add blueberry and mango layers into the dish over the strawberry layer.
8. Set for a few hours, cut, and serve.

Peanut Butter Pudding



Prep time: 10 minutes / Cook time: 0 minutes / Servings: 10

Ingredients:

- 2 cups raw chocolate
- 1 cup peanut butter
- 1 tsp vanilla extract
- 2 tbsp. butter
- 1 cup cannabis cream, whipped to form stiff peaks
- 2 eggs
- ½ cup sugar
- ½ cup cornstarch
- 1 cup cannabis milk

Directions:

1. Melt the chocolate with vanilla extract and cool.

2. In a saucepan, boil milk, add peanut butter, sugar, and cornstarch, and whisk continuously.
3. Pour in chocolate mixture and mix.
4. Transfer into serving bowls and freeze for 20 minutes.
5. Top with whipped cream and serve.

Cannabis & Strawberry Milkshake



Prep time: 5 minutes / Cook time: 0 minutes / Servings: 2

Ingredients:

- 4 tbsp. honey
- 1 cup frozen strawberries
- ½ cup ice
- 1 cup canna-milk

Directions:

1. Blend everything in a blender. Serve.

Crème Brulee



Prep time: 10 minutes / Cook time: 0 minutes / Servings: 4

Ingredients:

- 1 cup thick yogurt
- 1 cup of canna-cream
- 1/3 cup granulated sugar, divided

Directions:

1. Combine canna-cream, yogurt, and 2 tbsp. sugar.
2. Divide the mix among four ramekins.
3. Sprinkle the ramekins with sugar and torch until sugar is melted.
4. Serve.

Chapter 4: Bake Your Way to Canna Edibles

Banana Bread



Prep time: 30 minutes / Cook time: 80 minutes / Servings: 6

Ingredients:

- 2 eggs
- 1 cup butter
- 1 cup light brown sugar
- 1 cup white sugar
- 6 bananas, peeled and mashed
- 2 tsp. powdered cinnamon
- 2 tsp. baking powder
- 1 cup chocolate chips
- 1 cup walnuts, chopped

- 1 tsp. pure vanilla
- 2 cups all-purpose flour
- 1 cup canna-flour
- 1 cup whole wheat flour
- 2 tsp. baking soda
- 2 tsp. whole milk

Directions:

1. In a bowl, add the white sugar, brown sugar, flours, and butter, and beat with a hand mixer until creamy.
2. Add in the eggs and beat until creamy. Set aside.
3. In another bowl, add in mashed bananas, vanilla, and milk. Mix. Pour into the batter mix and beat until mixed.
4. Add the flour mix into the butter mix. Stir well until just mixed.
5. Add in the chopped walnuts and chocolate chips. Fold to mix.
6. Pour into a baking dish.
7. Place into the oven. Bake for 1 hour and 30 minutes at 325°F.
8. Cool, slice, and serve.

Corn Bread



Prep time: 15 minutes / Cook time: 45 minutes / Servings: 12

Ingredients:

- 1/2 cup butter
- 2/3 cup white sugar
- 2 eggs
- 1 cup buttermilk
- 1/2 tsp baking soda
- 1 cup cornmeal
- 1 cup canna-flour
- 1/2 tsp salt

Directions:

1. Preheat the oven to 350°F. Grease a baking pan.
2. Melt the butter.

3. With a hand mixer, mix everything and transfer to a baking pan.
4. Bake for 45 minutes. Cut into 2-inch squares.
5. Serve.

Triple-Chocolate Cookies



Prep time: 10 minutes / Cook time: 9 minutes / Servings: 24

Ingredients:

- 2 cups flour
- 2/3 cup unsweetened cocoa powder
- 2 tsp. instant espresso powder
- 1 tsp. baking soda
- 1/4 tsp. salt
- 1/2 cup unsalted butter, softened
- 1/2 cup canna-butter, softened
- 1 cup granulated sugar
- 1/2 cup brown sugar
- 2 eggs
- 2 tsp. vanilla extract
- 1 cup bittersweet chocolate chips

- 2/3 cup white chocolate chips

Directions:

1. Grease two baking sheets with cooking spray. Preheat the oven to 340F.
2. In a bowl, whisk cocoa, flour, baking soda, espresso powder, and salt.
3. In a stand mixer, combine canna-butter, butter, brown sugar, granulated sugar, and beat until fluffy.
4. Lower speed and add vanilla and eggs. Beat to mix.
5. Add flour mixture and mix until just combined. Stir in both kinds of chocolate chips.
6. Drop a spoonful of dough onto the baking sheets (about 2 inches apart).
7. Bake for 7 to 9 minutes.

Cupcakes



Prep time: 20 minutes / Cook time: 35 minutes / Servings: 4

Ingredients:

- 1 cup all-purpose flour
- ½ cup strawberry puree
- 1 pinch red food coloring
- ½ tsp. baking powder
- 3 tbsp. butter
- 2 eggs
- ½ cup canna-milk
- 1 cup caster sugar
- 1 cup canna-cream

Directions:

1. Preheat the oven to 350°F. Beat eggs until fluffy.

2. Add ½ cup caster sugar and butter and beat for 2 minutes.
3. Add baking powder, puree, flour, food color, milk, and mix.
4. Pour batter into greased cupcake cups.
5. Bake for 30 to 35 minutes.
6. Combine remaining caster sugar with the cream and transfer to a piping bag.
7. Pipe over cupcakes and serve.

Donuts



Prep time: 10 minutes / Cook time: 15 minutes / Servings: 6

Ingredients:

- 1/2 cup butter
- 1/2 cup granulated sugar
- 1/4 cup cinnamon
- 1 egg
- 1 1/2 cup flour
- 1/4 tsp. salt
- 1/2 cup canna-milk
- 1/4 tsp. vanilla extract
- 1/4 tsp. almond extract
- 1 tsp. canna-syrup

Directions:

1. Preheat the oven to 325°F. Grease a donut pan.

2. Mix everything to make a batter. Form your donuts.
3. Bake for 15 minutes.

Fudgy Brownies



Prep time: 10 minutes / Cook time: 40 minutes / Servings: 6

Ingredients:

- 2 cups flour
- 1 tsp. baking powder
- ¼ tsp. baking soda
- 4 eggs
- ½ cup butter
- 1 pinch salt
- ½ cup canna-milk
- ½ cup canna-cream
- ½ cup caster sugar
- 4 tbsp. cocoa powder
- 1 tsp. vanilla extract
- 1 cup raw chocolate, molten
- 1 tsp. canna-tincture

Directions:

1. Preheat the oven to 355°F.
2. Crack eggs and beat until fluffy.
3. Add canna-milk, butter, tincture, canna cream, vanilla extract, and sugar. Beat well.
4. Now mix cocoa powder, flour, salt, baking powder, and baking soda. Transfer into the egg mixture and beat again.
5. Add in molten chocolate and mix.
6. Transfer into greased pan and bake for 40 minutes.
7. Cool, slice, and serve.

Chocolate Mousse



Prep time: 10 minutes / Cook time: 10 minutes / Servings: 4

Ingredients:

- 4 egg yolks
- 2 egg whites
- 3 tbsp. sugar, divided
- 4 tbsp. espresso
- 6 ounces dark chocolate, chopped
- $\frac{3}{4}$ cup chilled canna-cream
- 1 pinch salt
- 1 tbsp. canna-syrup

Directions:

1. Beat $\frac{1}{2}$ cup chilled cream until soft peaks form. Set aside.
2. Whisk the salt, sugar, espresso, syrup, and egg yolks in a bowl.

3. Set over simmering water and cook, whisking until the mix is almost doubled in size.
4. Remove bowl from the heat and stir in chopped chocolate. Whisk until the chocolate is melted.
5. Beat egg whites in another bowl until foamy. Add sugar and whisk until firm peaks form.
6. Fold egg whites into the chocolate mixture and gradually fold in whipped cream.
7. Divide cannabis mousse among 4 glasses and cover. Chill for 2 hours.
8. Top with a dollop of cannabis mousse and serve.

Carrot Cake



Prep time: 10 minutes / Cook time: 1 hour / Servings: 10

Ingredients:

- ½ cup canna-butter, melted
- ¼ cup real butter, melted
- 3 eggs
- ¾ cup milk
- 1-½ cups white sugar
- 2 tsp. vanilla extract
- 2 tsp. ground cinnamon
- ¼ tsp. salt
- 2 cups flour
- 2 tsp. baking soda
- 2 cups carrots, shredded
- 1 (8-ounce) can crushed pineapple, undrained

Directions:

1. Heat oven to 350 °F. Grease a baking dish with cooking spray.
2. Mix sugar, vanilla, eggs, milk, butter, and canna-butter with a hand mixer.
3. Add cinnamon, salt, baking soda, and flour. Mix well.
4. Add carrots and pineapple. Mix well.
5. Pour mixture into baking dish.
6. Bake for 1 hour.
7. Cool, slice, and serve.

Plum Pie



Prep time: 30 minutes / Cook time: 1 hour / Servings: 8

Ingredients:

- 3-1/4 cups flour, divided
- 1-3/4 cups white sugar, divided
- 2-1/2 tsp. baking powder
- 1/8 tsp. salt
- 2/3 cup canna-butter
- 2 eggs
- 1 tbsp. vanilla extract
- 3 tbsp. canna-milk
- 1/2 tsp. lemon zest
- 5 cups plums, pitted and sliced
- 1 tsp. ground cinnamon
- 1/2 tsp. ground nutmeg

Directions:

1. Preheat the oven to 340°F.
2. To make the crust, in a bowl, mix 3 cups flour, $\frac{3}{4}$ cup sugar, baking powder, and salt. Add the canna-butter. Use a pastry blender to mix until the dough forms small pea-size pieces.
3. Add lemon zest, milk, vanilla extract, and eggs. Mix well. Keep in the refrigerator for 1 hour.
4. To make the filling: in a bowl, add the plums and seasoned sugar mixture. Mix to coat the plums.
5. Roll out pie crust and place in a pie pan. Pour in the filling.
6. Bake for 50 to 60 minutes.
7. Serve.

Flourless Chocolate Cake



Prep time: 20 minutes / Cook time: 45 minutes / Servings: 12

Ingredients:

- 1/2 cup canna-butter, melted
- 1/2 cup real butter, melted
- 1/2 cup water
- 1/4 tsp. salt
- 3/4 cup white sugar
- 18 (1-ounce) pieces bittersweet chocolate
- 6 eggs

Directions:

1. Preheat oven to 300 ° F. Spray a pie dish with nonstick spray.
2. In a saucepan, mix sugar, water, and salt. Mix and remove from heat.
3. Melt the chocolate in the microwave.

4. With a hand mixer, mix canna-butter, chocolate, sugar, and real butter until mixed. Two at a time, mix in the eggs.
5. Pour mixture into the pie dish. Set pie dish in a pan and fill the larger pan with water (about halfway to the top of the pie dish)
6. Bake for 45 minutes. Cool and refrigerate for 8 hours.
7. Slice and serve.

Pound Cake



Prep time: 10 minutes / Cook time: 80 minutes / Servings: 12

Ingredients:

- ½ cup butter, softened
- 1 cup real butter, softened
- 1 (8-ounce) package cream cheese, softened
- 3 cups white sugar
- 6 eggs
- 2 cups flour
- 1 cup canna-flour
- 1 tsp vanilla extract

Directions:

1. Preheat the oven to 325°F. Spray a bread pan with cooking spray.

2. With a hand mixer, mix everything except the flour until combined.
3. Add flour and mix again.
4. Pour mixture into the pan and bake for 80 minutes.
5. Serve.

Coconut Pudding



Prep time: 20 minutes / Cook time: 12 minutes / Servings: 2

Ingredients:

- ¾ cup old-fashioned oats
- ½ cup coconut, shredded
- 2 cups water
- 1-¼ cups coconut milk
- 2 tsp. canna oil
- ½ tsp. powdered cinnamon
- 1 banana, thinly sliced
- 1 tsp. canna-tincture

Directions:

1. In a bowl, add in shredded coconut, oats, and water. Mix and cover. Chill in the fridge for 8 hours.
2. Transfer the mix into a saucepan over medium heat.

3. Add the canna oil, tincture, coconut milk, and powdered cinnamon. Stir well to mix.
4. Cook for 10 to 12 minutes and remove from heat.
5. Cool and top with sliced banana. Serve.

Lemon-Lime Bars



Prep time: 25 minutes / Cook time: 50 minutes / Servings: 12

Ingredients:

- 1 cup canna-flour
- 6 tbsp. unsalted butter
- 2 tbsp. butter
- ¼ cup confectioners' sugar
- 1 cup granulated sugar
- 2 eggs
- 1 tbsp. grated lemon zest
- 2 tsp. grated lime zest
- 1 tbsp. lemon juice
- 1 tbsp. lime juice
- ½ tsp. baking powder
- ¼ tsp. salt

Directions:

1. Preheat the oven to 340°F. Grease a square baking pan.
2. Then line the pan with parchment, covering the sides.
3. In a bowl, combine confectioners' sugar, butters, and flour.
4. Press firmly evenly into the bottom of the baking pan.
5. Bake for 20 minutes.
6. In a bowl, combine the eggs, sugar, lemon and lime zest and juices, baking powder, and salt and beat well. Pour over the crust.
7. Bake for 25 to 30 minutes.
8. Cool, slice, and serve.

Many Layer Bars



Prep time: 30 minutes / Cook time: 25 minutes / Servings: 12

Ingredients:

- 1- $\frac{1}{4}$ cups graham cracker crumbs
- 3 tbsp. canna-coconut oil, melted
- $\frac{3}{4}$ cup chocolate chips
- $\frac{2}{3}$ cup flaked sweetened coconut
- $\frac{1}{3}$ cup chopped pecans, toasted
- $\frac{1}{3}$ cup chopped walnuts, toasted
- $\frac{3}{4}$ cup sweetened coconut condensed milk

Directions:

1. Preheat the oven to 340 ° F. Line a baking pan with parchment paper. Covering the sides.
2. In a bowl, mix oil and graham cracker crumbs. Press this mixture into the bottom of the baking pan.

3. Sprinkle the chocolate chips, pecans, coconut, and walnuts on top.
4. Drizzle the condensed milk evenly over everything.
5. Bake for 25 minutes.
6. Cool and slice.

Muffins



Prep time: 15 minutes / Cook time: 30 minutes / Servings: 12

Ingredients:

- 2 cups all-purpose flour
- 1 cup white sugar
- 1 cup chocolate chips
- ½ cup unsweetened cocoa powder
- 1 tsp. baking soda
- 1 egg
- 1 cup plain yogurt
- ½ cup milk
- 1 tbsp. vanilla extract
- ½ cup canna-oil

Directions:

1. Preheat the oven to 340°F.

2. Grease 12 muffin cups.
3. Combine baking soda, cocoa powder, sugar, and flour in a bowl.
4. Whisk yogurt, milk, egg, vanilla, and canna-oil in another bowl.
5. Mix the dry and wet mixtures together.
6. Add $\frac{3}{4}$ cup chocolate chips to the batter. Mix well.
7. Fill muffin cups about $\frac{3}{4}$ full and sprinkle remaining $\frac{1}{4}$ cup chocolate chips.
8. Bake for 30 minutes.
9. Serve.

Crispy Chocolate Bark



Prep time: 5 minutes / Cook time: 10 minutes / Servings: 15

Ingredients:

- 2 tbsp. canna-butter
- 1 tbsp. canna-cream
- 12-ounce bag chocolate chips
- 1 cup rice crispy cereal

Directions:

1. Coat a baking sheet then line with foil.
2. Melt the canna-butter, cream, and chocolate chips in a bowl.
3. Add the cereal to the chocolate mixture.
4. Spread the mixture on the baking sheet in a thin layer.
5. Refrigerate until solid.

6. Break into pieces and serve.

Strawberry Cheesecake



Prep time: 10 minutes / Cook time: 30 minutes / Servings: 4

Ingredients:

- 1 cup cornstarch
- 1 tsp. vanilla extract
- 8 ounces cream cheese
- 1 cup canna-cream
- 2 cups strawberries
- 1 cup sugar
- 2 tbsp. canna-butter
- 3 egg whites
- 1 cup canna-milk
- 1 cup caster sugar

Directions:

1. Preheat the oven to 350°F.
2. Beat egg whites until smooth.
3. In a bowl, beat caster sugar, cream cheese, and canna-cream until fluffy.
4. Now add in butter, milk, cornstarch, vanilla, and beat well.
5. Combine with egg whites and fold well.
6. Transfer to a grease baking pan and bake for 25 to 30 minutes.
7. Meanwhile, heat the strawberries and sugar in a pan until sugar is dissolved.
8. Cool the cake. Drizzle with sauce and serve.

Marijuana Cheesecake



Prep time: 20 minutes / Cook time: 45 minutes / Servings: 12

Ingredients:

- 3 tbsp. canna-butter
- 1 tbsp. tincture
- 24 Oreo cookies (divided)
- 250-gram cream cheese
- $\frac{3}{4}$ cup sugar
- 1 tsp. vanilla
- 3 eggs

Directions:

1. Preheat oven to 330°F.
2. Crush 16 cookies and place them in a bowl. Mix well.
3. Cover the bottom of a springform pan with this crushed cookie mix.

4. In a bowl, beat vanilla, butter, tincture, sugar, and cream cheese.
5. One at a time, add eggs and blend.
6. Crush remaining 8 cookies and sprinkle half of them on top of the batter.
7. Pour over the crust and then sprinkle with remaining cookies.
8. Bake for 45 minutes.
9. Cool and chill in the refrigerator.
10.
Slice and serve.

Blueberry Lemon Muffins



Prep time: 10 minutes / Cook time: 20 minutes / Servings: 6

Ingredients:

- 1 cup flour
- ½ cup heavy cream
- 1 tbsp. canna-cream
- 1 egg
- 2 tbsp. canna-butter
- 3 tbsp. sugar
- ¼ tsp. baking soda
- ½ tsp. baking powder
- ¼ tsp. dried lemon zest
- ¼ tsp. lemon extract
- Pinch of salt
- 2 ounces fresh blueberries

Directions:

1. Preheat the oven to 350F.
2. Line muffin molds.
3. Mix together flour and both the creams. Add egg and mix well.
4. Add butter, sugar, baking soda, baking powder, lemon flavoring, salt, and lemon zest. Mix well.
5. Add the blueberries and mix well. Fill the muffin molds about halfway.
6. Bake in the oven for 20 minutes.
7. Serve.

Apricot Cookies



Prep time: 10 minutes / Cook time: 9 minutes / Servings: 24

Ingredients:

- 2-¼ cups flour
- 1 tsp baking soda
- ½ tsp. salt
- 1 cup unsalted butter, softened
- ½ cup canna-butter, softened
- 1 cup packed brown sugar
- ½ cup granulated sugar
- 2 eggs
- 2 tsp. vanilla extract
- 1 cup semisweet chocolate chips
- 1 cup bittersweet chocolate chips
- 1 cup chopped dried apricots

Directions:

1. Grease two baking sheets. Preheat oven to 340°F.
2. In a bowl, whisk together the salt, baking soda, and flour.
3. In a stand mixer, add granulated sugar, brown sugar, canna-butter, and unsalted butter and mix until fluffy.
4. Lower speed and add vanilla and eggs. Mix for 1 minute.
5. Add flour mixture and mix until just combined. Stir in both types of chocolate chips and dried apricots.
6. Drop spoonfuls of dough on the baking sheet (about 2 inches apart).
7. Bake for 7 to 9 minutes.
8. Cool and serve.

Peanut Butter Cookies



Prep time: 10 minutes / Cook time: 16 minutes / Servings: 18

Ingredients:

- 1- $\frac{1}{4}$ cup all-purpose flour
- $\frac{1}{2}$ tsp. baking powder
- $\frac{1}{2}$ tsp. baking soda
- $\frac{1}{4}$ tsp. salt
- $\frac{3}{4}$ cup peanut butter
- 6 tbsp. canna-butter, softened
- $\frac{1}{3}$ cup packed brown sugar
- $\frac{1}{3}$ cup granulated sugar
- 1 egg
- 1 tsp. vanilla extract
- $\frac{1}{4}$ cup heavy cream
- 6 ounces bittersweet chocolate, chopped
- $\frac{1}{2}$ cup crushed chocolate toffee

Directions:

1. Line three baking sheets and preheat the oven to 340°F.
2. Combine salt, baking soda, baking powder, and flour in a bowl.
3. In a stand mixer, combine granulated sugar, brown sugar, canna-butter, unsalted butter, and peanut butter.
4. Lower the speed and add vanilla and egg. Beat for 1 minute.
5. Drop spoonfuls of dough on baking sheets and bake for 7 to 9 minutes.
6. On each cookie make small indentations.
7. Bake again for 5 to 6 minutes.
8. Meanwhile, mix the cream and chocolate and melt in a double boiler.
9. Remove the cookies from the oven and spoon 1 tsp. of the chocolate mixture into each indentation.
10. Sprinkle toffee bits on top. Cool and serve.

Cheesecake Brownies



Prep time: 10 minutes / Cook time: 40 minutes / Servings: 12

Ingredients:

- 1 (8-ounce) package cream cheese, softened
- 1- $\frac{1}{4}$ cup granulated sugar, divided
- 3 eggs, divided
- 3 tsp. vanilla extract, divided
- 6 tbsp. unsalted butter, softened
- 2 tbsp. canna-butter, softened
- $\frac{1}{2}$ cup cocoa powder, unsweetened
- $\frac{3}{4}$ cup all-purpose flour
- $\frac{1}{2}$ cup semisweet chocolate chips
- $\frac{1}{4}$ tsp. salt

Directions:

1. Preheat the oven to 340°F. Line a square baking pan with foil, then coat with cooking spray.

2. Beat $\frac{1}{4}$ cup sugar and cream cheese in a bowl until smooth.
3. Add 2 tsp. vanilla and 1 egg and beat until just blended. Set aside.
4. In a bowl, add butter. Whisk in the cocoa and 1 cup sugar. Beat in 2 eggs and 1 tsp. vanilla until smooth. Stir in salt, chocolate chips, and flour.
5. Reserve about $\frac{1}{2}$ cup brownie batter and spread the rest in the bottom of the baking pan. Pour the mixture over the batter and spread.
6. Drop reserved brownie batter by the spoonful over the cheesecake filling. Swirl with a butter knife.
7. Bake for 35 to 40 minutes.
8. Cool, slice, and serve.

Pot Brownies



Prep time: 20 minutes / Cook time: 35 minutes / Servings: 10

Ingredients:

- 1/8 tsp. baking powder
- 1/8 tsp. salt
- 1 tsp. vanilla extract
- 1/4 cup flour, plus 2 tbsp. flour
- 1/4 cup canna-butter, melted
- 1/4 cup cocoa powder, unsweetened
- 3/4 cup white sugar
- 1 egg
- Canna-coconut oil to grease the pan

Directions:

1. Preheat oven to 350°F. Grease a square pan with oil.
2. In a pan, add melted butter, eggs, vanilla, and sugar.
3. Combine with baking powder, salt, flour, and cocoa.
4. Pour into the pan and bake for 30 to 35 minutes.

Peanut Butter Bars



Prep time: 25 minutes / Cook time: 5 minutes / Servings: 10

Ingredients:

- 1 cup melted canna-butter
- 1 cup peanut butter, plus 4 tbsp. peanut butter
- 1-½ cups semisweet chocolate chips
- 2 cups graham cracker crumbs
- 2 cups confectioners' sugar

Directions:

1. Combine 1 cup peanut butter, cracker crumbs, sugar, and butter in a bowl. Mix well and press onto the base of a baking pan.
2. Melt the chocolate and the remaining peanut butter. Mix.
3. Pour the mix over the crust and refrigerate for a few hours.
4. Slice and enjoy.

Raspberry Bars



Prep time: 15 minutes / Cook time: 45 minutes / Servings: 25

Ingredients for the crumb topping:

- 2-¼ cups flour
- 1 cup sugar
- 1 cup chopped pecans
- 1 cup canna-butter
- 1 egg

Filling:

- ¾ cup raspberry preserves
- ½ cup raspberries

Directions:

1. Preheat the oven to 350F.

2. Line a square baking pan with foil and grease the foil. Set aside.
3. Place all crumb topping ingredients in a bowl. Mix and reserve 1 cup crumb mixture and set aside.
4. Place the rest of the mixture on the bottom of the baking pan and press down.
5. Mix raspberries and raspberry preserve and spread over the crumb mix.
6. Then crumble the remaining crumb mixture on top.
7. Bake for 45 minutes.
8. Cool, slice, and serve.

Cinnamon Mini Cupcakes



Prep time: 15 minutes / Cook time: 15 minutes / Servings: 24

Ingredients:

- 1-¼ tsp. baking powder
- ¼ cup canna-butter, melted
- 1/3 cup white sugar, plus ¼ cup white sugar
- ½ cup milk
- 1 cup flour
- 1 beaten egg
- 1 tbsp. cinnamon
- 1 tsp. canna-tincture

Directions:

1. Preheat the oven to 375°F.
2. Mix the sugar, flour, and baking powder in a bowl.
3. Mix milk, egg, butter, and tincture in another bowl.
4. Mix the flour and egg mixture.

5. Pour the batter into muffin pans and bake for 10 to 12 minutes.
6. Meanwhile, combine the $\frac{1}{4}$ cup white sugar and cinnamon in a bowl.
7. Coat the cupcakes with cinnamon-sugar mix and serve.

Black Forest Muffins



Prep time: 15 minutes / Cook time: 25 minutes / Servings: 12

Ingredients:

- 1/2 tsp. bicarbonate soda
- 1/2 cup canna-butter
- 1/2 cup roughly cut dark chocolate
- 3/4 cup brown sugar
- 1/4 cup unsweetened cocoa powder
- 3/4 cup milk
- 1-1/4 cups self-rising flour
- 2 eggs
- 15 ounces of dark cherries in syrup
- 1 tbsp. cocoa

Directions:

1. Line a muffin tray with liners. Preheat the oven to 350°F.

2. Cream the butter and sugar together. Add the eggs, 1 at a time.
3. Add the cocoa, baking soda, and flour. Then add cherries, chocolate, and milk.
4. Fill each cupcake tin about $\frac{3}{4}$ full with the batter.
5. Bake in the oven for 20 to 25 minutes.
6. Serve.

Apple Muffins



Prep time: 20 minutes / Cook time: 22 minutes / Servings: 12

Ingredients:

- ½ tsp. salt
- ½ tsp. ground cinnamon
- 1-½ tsp. baking powder
- 2 tsp. lemon zest
- 1/3 cup softened canna-butter
- ¾ cup sugar
- 1 cup apple slices; grated
- 1-½ cup flour
- 2 eggs

Directions:

1. Preheat the oven to 375°F.
2. Add salt, flour, cinnamon, and baking powder in a bowl.

3. Cream the sugar and canna-butter in another bowl. Then add the eggs, and lemon zest.
4. Add to the dry ingredients and mix. Scoop into the muffin trays.
5. Bake for 18 to 22 minutes.
6. Cool and serve.

Lemon Cake



Prep time: 15 minutes / Cook time: 30 minutes / Servings: 9

Ingredients for the cake:

- ½ tsp. salt
- 1-½ tsp. baking powder
- 2 tsp. lemon zest
- ¼ cup canna-butter
- ¾ cup milk
- 1 cup of sugar
- 1-¼ cups flour
- 1 egg
- Canna-coconut oil for greasing the pan

Glaze:

- 1 tbsp. melted canna-butter
- $\frac{3}{4}$ cup powdered sugar
- 2 tsp. lemon juice
- Lemon zest to taste

Directions:

1. Grease a baking pan and preheat the oven to 350°F.
2. Mix all the dry ingredients and make a hole in the middle.
3. In another bowl, combine the egg and lemon zest. Pour the mixture into the hole. Then add the melted canna-butter.
4. Pour in the milk and mix well.
5. Add the batter to the pan and bake for 30 minutes.
6. Meanwhile, mix the glaze ingredients.
7. Coat the cake with the glaze. Slice and serve.

Conclusion

For thousands of years, people have been smoking marijuana. Marijuana can relieve chronic pain, help lose weight, regulate and prevent diabetes, fight cancer, treat depression, regulate seizures, mend bones, and treat glaucoma and anxiety. However, smoking weed is discomforting, and some hate it. This is the reason marijuana enthusiasts have developed marijuana edibles so they can enjoy all the benefits without the hitches. With these delicious dessert recipes, you can enjoy marijuana without smoking it.

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