



**Little Tip\* Any Brownie mix will work if you substitute the oil with your CBD butter.**

Here's the best recipe for baking your CBD-dominant brownies using a canna-butter.  
Ingredients Needed:

- 1 1/2 teaspoons of canna-butter (Use more canna-butter & less regular butter for higher potency)
- 1/2 teaspoon of baking powder
- 7 1/2 tablespoons of unsalted butter (3 3/4 ounces)
- 2 large eggs
- 6 ounces of dark chocolate (60-70% cacao)
- 1 cup of all-purpose flour
- 1/4 teaspoon of salt
- 1 teaspoon of pure vanilla extract
- 1 cup of sugar

# Step By Step Instruction of CBD Brownies Recipe:

1. First, preheat your oven to 350°F. Put the butter on your 8-inch square cake pan and set it aside. Liquefy both the canna-butter and the regular butter in a saucepan over medium heat. Mix in the chocolate until the mixture is fully blended and become smooth. Remove the pan from the oven and allow the mixture to simmer down for 5 minutes.

2. Use a small container to mix the baking powder and flour. You also need another small bowl to whip together the eggs, sugar, salt, and vanilla until the blend becomes light yellow and frothy. Then, add the chocolate mixture and blend until mixed very well. Add the flour mix and combine all.

3. Pour the mixture into the greased saucepan and bake for 20-25 minutes or until the edges of mixtures starts to isolate from the saucepan. The top must have even and shiny crust. Then, cool it down for about 20 minutes.

4. Your brownies are now ready to be sliced into 12 pieces and be served warm.