



Chocolate Trip Cookies

Bakers Check List (Stuff you will need to complete this mission.)

- **Box of cookie mix.** Preferably one that requires you to add butter or oil and egg(s). Avoid the mixes that only need water. My brand of choice is “Ghirardelli” Chocolate Chip – Premium Cookie Mix.
- **blender**, coffee grinder or a mortar & pestle
- **big mixing bowl**
- **two small sauce pans**
- 8 ounces of **butter**
- One half ounce of **pot**
- Most recipes will call for an **egg**
- **Cookie sheets** or tin foil
- **Strainer**
- Big **spoon** or ladle
- **Spatula**

Step One: Put some inspirational music on. Light a candle or two and fire up a nugget to celebrate the task at hand.

Step Two: Make some Pot Butter.

- Grind one half ounce (14 grams) of the best weed you can get your hands on.
- You can grind weed in a blender, a coffee grinder or use a mortar & pestle. Any number of methods will get you there.

Step Three: Bring 8 oz of butter to a boil & reduce heat.

- Add the pot and stir thoroughly.
- Raise the heat & bring the mixture to a low boil.
- Stir regularly for 12 – 15 minutes at a low boil. Remove from heat.

Step Four: Pour mixture through a strainer into another pan.

- Let all the butter drip into the second pan. Using the back of a big spoon or ladle apply pressure on the weed that is in the strainer to extract as much of the butter as possible.
- You want to get as much butter and as little pot as you can into the second pan but the pot that gets through will not hurt the recipe at all so don't stress about it and just proceed to the next step.



Step Five: Buy cookie mix (see bakers check list above).

- Mix ingredients according to box instructions on cookie mix. You will be using the pot butter in place of regular butter or oil (or water) that the recipe calls for. Don't substitute the Pot Butter for the egg(s) if the recipe calls for an egg always add the egg.
- Use all 8 oz of the Pot Butter regardless of how many ounces the recipe calls for.
- After Mixing the ingredients in a big bowl, roll the batter into about 20 small balls (an inch in diameter). Be sure to leave ample space between each cookie ball when placing them on a slightly greased baking pan - at least an inch + on all sides of each ball.
- Bake According to box & check frequently.
- Remember you're probably already stoned.

Step Six: Chill those cookies out.

- Remove cookie pan from the oven and let the cookies stand for at least 30 minutes.
- After 30 minutes slide a spatula under each cookie to loosen from the pan - then let cool for another 5 minutes.

Step Seven: Enjoy.



Twisted & Baked Banana Bread

Bakers Check List (Stuff you will need to complete this mission.)

- 8 ounces of butter
- One half ounce of pot
- 2 eggs
- 1 cup of white sugar
- ½ cup of milk
- 2 very ripe bananas
- ½ - ¾ cup of chunky applesauce
- 2 cups all purpose flour
- 1 teaspoon of baking soda
- ½ teaspoon vanilla
- One large bowl
- Greased loaf pan
- Fork or spoon for mixing
- Potato masher or anything else you can mash a banana with

Step One: Preheat oven to 350 degrees

Step Two: Make some pot butter.

- Grind one half ounce (14 grams) of the best weed you can get your hands on.
- You can grind weed in a blender, a coffee grinder or use a mortar & pestle. Any number of methods will get you there.

Step Three: Bring 8 oz of butter to a boil & reduce heat.

- Add the pot and stir thoroughly.
- Raise the heat & bring the mixture to a low boil.
- Stir regularly for 12 – 15 minutes at a low boil.
- Remove from heat.

Step Four: Pour mixture through a strainer into another pan.

- Let all the butter drip into the second pan.
- Using the back of a big spoon or ladle apply pressure on the weed that is in the strainer to extract as much of the butter as possible.
- You want to get as much butter and as little pot as you can into the second pan but the pot that gets through will not hurt the recipe at all so don't stress about it and just proceed to the next step.

Step Five: In a large bowl combine & mix the pot butter, sugar, eggs & milk.



Step Six: Add the flour, baking soda & vanilla and apple sauce into the mix

Step Seven: Mash the bananas into the mix & combine all ingredients thoroughly

Step Eight: Place mixture in a greased bread pan and place in oven (350°) for 1 hour

Step Nine: Remove from oven and let stand for at least 30 minutes before serving

Step Ten: Enjoy