



All About Family

Big Pete's Treats is a family-owned cannabis brand based in sunny California with Santa Cruz roots four generations deep. We are dedicated to spreading good vibes throughout the cannabis community with cannabis-infused edibles that are tasty, consistent, and effective. After 13 fun-filled years of making "cookies that treat you right," Big Pete's Treats has become the #1-selling baked goods cannabis brand in California. Big Pete's Treats believes in the stoke-boosting power of quality canna-butter, and we strive to create top shelf edibles with consistent and easy to use dosing that gives cannabis fans a full spectrum experience. Big Pete's strives to share their love of cannabis with cannabis lovers everywhere.

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* Please note that recipes include recommended dosages and may be adjusted to your preference





*ALL DOSAGE BASED ON 1000MG JAR

DOSING DONE RIGHT

annabutter

mix your cannabutter with regular butter.



WAIT 30 MINS - 2 HRS FOR FULL EFFECT after consumption.



DON'T DESTROY THE GOOD STUFF

Cannabutter is sensitive. Be careful when heating your cannabutter and handle with care. Heating butter over 350°F from a microwave or stove top can destroy the active THC and cannabinoids. We recommend leaving the butter out at room temp to soften but for faster results, you can use a double boiler on the stove top.

DO NOT MICROWAVE IN CONTAINER. KEEP REFRIGERATED WHEN NOT IN USE.



HOW TO CALCULATE THE DOSE FOR YOUR RECIPE

MG per recipe / servings per recipe = MG per serving.

EXAMPLE:

1 tbsp cannabutter (125mg THC) / serving per recipe (5)= 25mg THC per serving.

Add Cannabutter to Your Favorite Meal!



Baked Goods











Sauce & Spreads

Hot Beverages

Popcorn

Pancakes

Pasta

Elevated Brownie

A classic choice, brownies are a popular way to enjoy cannabutter. The rich, chocolatey flavor pairs well with the earthiness of the cannabutter.

TOTAL THC 125 MG THC PER SERVING

SERVINtGS

INGREDIENTS

1 tbsp Cannabutter 1cup + 3tbsp unsalted butter 3 large eggs, room temp. 4 oz semi-sweet chocolate bar chopped, divided in half 2 cups granulated sugar 2 tsp pure vanilla extract 1 cup unsweetened cocoa powder 1 cup all-purpose flour 1 tsp salt 1 and 1/4 cups semi-sweet chocolate chips

INSTRUCTIONS

1. Preheat the oven to 350°F, grease a 9×13-inch pan or line with parchment paper, Set aside.

2. In a microwave-safe bowl, combine the butter and half of the chopped chocolate. Melt in 30-second increments, whisking after each, until completely smooth.

- 3. Whisk in the sugar until completely combined, then whisk in the eggs and vanilla.
- 4. Add the cocoa powder, flour, salt, remaining chopped chocolate, and chocolate chips.
- 5. Fold in dry ingredients just until combined.
- 6. Spread evenly into the prepared pan.
- 7. Bake for 30 minutes, testing brownies with a toothpick.





Chocolate Chip Cookies

Whether it's chocolate chip, peanut butter, or oatmeal raisin, cookies are a great vessel for cannabutter. Just substitute regular butter with cannabutter in your favorite recipe.

TOTAL THC	THC PER SERVING	SERVINGS
240 MG	10 MG	24

INGREDIENTS

- 2 tbsp Cannabutter 3/4 cup + 2 tbsp unsalted butter, softened 1 cup brown sugar ½ cup granulated sugar 2 large eggs
- 2 tsp vanilla extract 3 ½ cups all-purpose flour (adjusting slightly for consistency) 1 tsp baking soda ½ teaspoon salt 2 cups chocolate chips

INSTRUCTIONS

1. Preheat your oven to 375°F (190°C).

In a large bowl, cream together the cannabutter, unsalted butter, brown sugar, and granulated sugar until well combined.
 Beat in the eggs one at a time, then stir in the vanilla extract.
 In another bowl, whisk together the flour, baking soda, and salt.
 Gradually add the dry ingredients to the wet ingredients, mixing until just combined. Then, fold in the chocolate chips.
 Drop by rounded spoonfuls onto ungreased cookie sheets.
 Bake for 8 to 10 minutes, or until the edges are lightly golden.
 Cool on baking sheets for a few minutes before transferring to wire racks to cool completely.





Creamy Alfredo Sauce

Infuse cannabutter into a creamy Alfredo or a hearty Bolognese sauce. It adds an extra layer of flavor to a comforting bowl of pasta.



INGREDIENTS

- 1 tsp Cannabutter
- THC PER SERVING 10 MG

SERVINGS 4

1 cup heavy cream 1 clove garlic, minced 1½ cups freshly grated Parmesan cheese 1/2 cup regular butter Salt and pepper to taste

INSTRUCTIONS

- 1. Melt cannabutter and regular butter in a medium saucepan over medium heat.
- 2. Add garlic and sauté for a minute.
- 3. Stir in heavy cream, and simmer for about 5 minutes.
- 4. Add Parmesan cheese and stir until the sauce thickens.
- 5. Season with salt and pepper. Serve over your favorite pasta.





Garlic Cannabutter Bread

Spread cannabutter on your favorite bread, sprinkle with garlic and herbs, and bake until golden brown for a delightful twist on this classic side dish.



INGREDIENTS

2 tsp cannabutter
½ cup regular butter, softened
1 loaf Italian bread, halved lengthwise
2 cloves garlic, minced
2 tsp fresh parsley, chopped

INSTRUCTIONS

 Preheat oven to 350°F (175°C).
 Mix cannabutter, regular butter, garlic, and parsley until well combined.
 Spread the mixture over the cut surfaces of the bread.
 Bake until toasted, about 10 minutes.
 Slice and serve.





Pancakes (or Waffles!)

Start your day with cannabutter-infused pancakes or waffles. Add a dollop of cannabutter to the batter, or simply spread it on top like regular butter.



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INGREDIENTS

1 tsp Cannabutter 1 cup buttermilk 1 tbsp sugar 1 tsp baking powder ½ tsp baking soda 1 egg 2 tbsp melted regular butter

INSTRUCTIONS

1 cup all-purpose flour

- In a large bowl, whisk together flour, sugar, baking powder, baking soda, and salt.
 In another bowl, beat together buttermilk, egg, melted regular butter, and cannabutter.
- 3. Fold wet ingredients into dry ingredients until just combined.
- 4. Heat a skillet over medium heat and scoop ¼ cup of batter for each pancake.
- 5. Cook until bubbles form on the surface, then flip and cook until golden brown.





Grilled Cheese Sandwich

Elevate this comfort food by using cannabutter in your grilled cheese sandwich. The buttery, crispy exterior pairs wonderfully with gooey, melted cheese.

TOTAL THC THC PER SERVING SERVINGS

INGREDIENTS

½ teaspoon Cannabutter
2 tsp regular butter
4 slices of bread
4 slices of cheese (your choice)

INSTRUCTIONS

 Spread cannabutter and regular butter on one side of each bread slice.
 Place 2 slices of cheese between the unbuttered sides of two bread slices.
 Heat a pan over medium heat and place the sandwich in the pan, buttered side down.
 Cook until the bread is golden brown and the cheese has melted, flipping once.



Popcom

Melt cannabutter and drizzle it over a bowl of popcorn. Add some sea salt and you have a perfect snack for movie night.



INGREDIENTS

1 tsp Cannabutter 2 tbsp regular butter ¼ cup popcorn kernels Sea salt to taste

INSTRUCTIONS

- 1. Pop the popcorn kernels using your preferred method.
- 2. Melt the cannabutter and regular butter together.
- 3. Drizzle the melted butter mixture over the popped popcorn and toss with sea salt.





Mashed Potatoes

Whip cannabutter into your mashed potatoes for a rich and creamy side dish. It's a simple way to add a unique flavor to this staple.

TOTAL THC	THC PER SERVING	SERVINGS
40 MG	10 MG	4

INGREDIENTS

1 tsp Cannabutter ¼ cup regular butter 2 pounds potatoes, peeled and quartered ½ cup milk Salt and pepper to taste

INSTRUCTIONS

 Boil the potatoes in salted water until tender, about 20 minutes; drain.
 Heat the milk and regular butter in a small saucepan until the butter is melted and the milk is warm.

 Mash the potatoes with the milk mixture and cannabutter until smooth and creamy.
 Season with salt and pepper to taste.



Rice Krispie Treats

Substitute regular butter with cannabutter in your Rice Krispie treat recipe for an adult version of this childhood favorite.



INGREDIENTS

2 ¼ tsp Cannabutter

- 3 tbsp regular butter
- 1 package (10 oz., about 40) marshmallows
- 6 cups Rice Krispies cereal





INSTRUCTIONS

- 1. Melt cannabutter and regular butter over low heat in a large saucepan.
- 2. Add marshmallows and stir until completely melted.
- 3. Remove from heat and add Rice Krispies cereal. Stir until well coated.
- **4.** Press mixture into a $13 \times 9 \times 2$ -inch pan coated with cooking spray. Cool and cut into 9 squares.





Salad Dressing

Create a cannabutter-based vinaigrette or dressing for salads. It's a subtle way to infuse cannabutter into a lighter dish.



INGREDIENTS

1 tsp Cannabutter
 ½ cup olive oil
 2 tbsp vinegar (balsamic or apple cider)
 1 tsp mustard
 1 tsp honey
 Salt and pepper to taste

INSTRUCTIONS

 Melt the cannabutter.
 In a small bowl, whisk together the melted cannabutter, olive oil, vinegar, mustard, and honey.
 Season with salt and pepper. Drizzle over your favorite salad greens.







For more recipes, visit BigPetesTreats.com