

Medicated Lemon Bars Recipe



What You Need :

Ingredients

- 3 Cups Flour (divided)
- 2/3 Cups Powdered Sugar
- 1/2 t Salt
- 12 T Unsalted Canna Butter, melted
- 3 T Lemon Zest (Zest of 3 Lemons)
- 3 Cups Sugar
- 8 Eggs Large, Room Temperature
- 1 Cup Lemon Juice, Fresh
- Dash Vanilla Extract (optional)

Supplies

- 9 x 13 Baking Dish
- Parchment Paper
- Food Processor
- Zester/ Grater

Time Needed

- 20 min - Prep
- 55 min - Cook
- 3 hours - Chill
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- 4 hr 15 min - Total Time



see dosage calculator to figure your butter's potency @
https://www.plant-family.com/thc-dosage-calculator/**

Directions:

Step 1: Prep Oven & Baking Dish

- Heat oven to 350°F
- Line 9x13 baking dish with parchment paper

Step 2: Making Your Dough

- Whisk together 2 1/2 cups of flour with the powdered sugar and salt. Then pour in the melted canna butter and mix until combined.
- (If you'd like, a dash of vanilla can be added in with the butter in this step (:)
- Sprinkle your dough into your lined pan and press down into a flat layer. Bake at 350° for about 20 minutes or until it turns a light golden color

Step 3: Mixing Your Lemon Zest & Sugar

- While your crust is baking, add the sugar to a food processor and add the zest of three lemons.
- Pulse until the zest is fully incorporated and sugar is a light yellow color. If you don't have a processor, you can also mince the zest and mix it with the sugar in a baggie or mixing bowl.

Directions continued:

Step 4: Finishing Your Filling

- Add the sugar and remaining 1/2 cup of flour to a large bowl and mix well.
- Pour in the fresh lemon juice and add the eggs, then mix well until completely combined.

Step 5: Bake & Let Cool

- Pour your filling onto the warm crust then transfer back into the oven and bake for about 25 minutes, turning halfway through the bake.
- Remove from oven and allow to cool on the counter for an hour, and continue to chill in the refrigerator for two more hours.

Step 6: Dust With Powdered Sugar

- Once your lemon bars are cooled, dust with powdered sugar. (Using a sifter to avoid clumps)
- Cut into bars using a clean, sharp, damp knife. Wiping and re-wetting the knife after each cut will help maintain clean and precise cuts.
Enjoy!

Cooking with Canna-Butter:

A good starting point for ingesting cannabis edibles is to limit yourself to <5mg THC ; even less if you are new to THC-infused food. It can have the tendency to be a lot stronger, more intense, and can differ drastically from smoking it. For one, the effects can take anywhere from a half hour to 3 hours to fully metabolize, depending on an individual's unique body and metabolic rate. In addition, because the THC is digested through your liver, and can more readily cross the body's blood-brain barrier, the high can be stronger and last longer.

With that said, your infusion's potency depends on many factors, from how long and what temperature it was cooked, to the potency of your starting product, as well as taking into consideration if your strain was indica or sativa leaning. To test the potency and effect of your finished product, try a smaller amount (<5mg) and see how that dose affects you after an hour or so. Titrate your dose as desired, and you can then use this personalized "standard" dose as a baseline for your recipes.

**Check out our dosage calculator for help in calculating your edible's dosage @:
https://www.plant-family.com/thc-dosage-calculator/**

Happy Cooking!