



Girls' Night

When I was recently invited to be the surprise guest at a friend's "girl's night in," I was both excited and intrigued. I felt equally privileged to be invited to something so sacred and was eager to see what really goes on behind the scenes when the gals get together (I mean what guy wouldn't be!). Boy, was I surprised...pleasantly surprised! Of course, I can't tell you everything about that night because I was sworn to secrecy, never to tell another soul all of the "insider stuff" I was privy to, but I can tell you that I was invited for one reason... and one reason only. To teach this group of high powered women how to cook with cannabis. We started the night with my simple 420 Irish Cream to get the night started then finished the fun with my CanNutella Share Bread. Needless to say, we had a great time and after a long night of life lessons about friendship, dating and those things that only girls talk about amongst themselves, I can only share with you two things... these recipes! By the end of the night, I had several new very special friends and A LOT of very interesting food for thought!

SERVES: 8

Approximate Dosage:

Based on infusing 3.5gms dried/decarbed cannabis into 1 stick of butter
(starting cannabis weight before dry/decarb was 7gms)
10%: 5.3mg - 15%: 8mg - 20%: 10.6mg

INGREDIENTS

- 2 cups bread flour (sifted)
- 1/3 cup raw cane sugar
- 1 package (2 1/4 teaspoons) Active Dry Yeast
- 1/2 teaspoon Salt
- 2 eggs yolks
- 2 Tablespoons Jeff's Light Tasting Cannabutter (melted)
- 3/4 cup warm milk
- 1 1/2 cups Nutella

STEPS

In a large bowl, use a fork to mix together bread flour, sugar, salt and yeast. Add in egg yolks, warm milk and melted cannabutter. Use a wooden spoon to combine all the ingredients until you form a shaggy dough. Pour dough onto a floured surface and knead for approximately 5-7 minutes until the dough is smooth and silky looking. Form dough into a smooth ball and place in a large, lightly greased bowl. Cover with plastic wrap and place in a warm area to rise for 2 hours or until the dough doubles in size.

ASSEMBLE

Once the dough has risen, pour out onto a lightly floured surface and divide it into 4 equal pieces. On a lightly floured surface, use a rolling pin and roll 1 piece of dough into a 12x12 square. Transfer the dough square onto a parchment paper lined baking sheet. Form a circle in the center of the dough square by lightly pressing a 10-inch dinner plate onto the dough. This is your guide for spreading the Nutella. Place the Nutella in the microwave for 15-20 seconds to warm it up so it's easily spreadable. You can continue to microwave for 10 second intervals until it's smooth and spreads easily. Using a spatula, spread a thin layer of Nutella within the circle you formed in the dough. Repeat with 2 more sections of the dough. Roll out the last section of dough and place on top of the other 3. Do not spread Nutella on the top layer. Place the 10-inch plate over the layered dough and using a very sharp knife, cut off the dough around the plate to create a layered circle.

CREATE THE STAR

Use a small cup (the mouth should be no more than 2 inches wide) and place upside down onto the center of the layered dough circle. This is the center of the star. Using a very sharp knife, section the dough by cutting a straight line through the layers of dough from the edge of the cup past the edge of the circle. Pretend the dough is a clock and cut through at the 12, 3, 6 and 9 positions to create 4 equal sections. Again, using a sharp knife, slice these sections in half from the edge of the glass past the edge of the circle. Repeat this process one more time. You should have 16 equal sections of dough, all attached at the edge of the glass. Using your fingers, lift 2 sections of dough. Twist each section outwards 2 times and then pinch together at the edge to form the arms of the star. Repeat until you have 8 equal sections and voilà! You have created your star. Cover star with a damp towel and leave in a warm place for 20 minutes to rise. Preheat oven to 340° F.

Bake for 20 minutes until golden brown! Let cool for 30 minutes and share!



Get more amazing recipes from Jeff the 420 Chef at JeffThe420Chef.com