

**YIELDS 24 SERVINGS.**

**PREP TIME:** 2 hrs

**COOK TIME:** 20 mins

**TOTAL TIME:** 2 hrs 20 mins

¼ oz Cannabis flowers

1 tsp Sunflower/ Soy Lecithin

½ cup Coconut Oil

1 cup Water

2 oz Unflavored Gelatin

2 pack 6 oz Jell-O (any flavor)



**Decarb Cannabis:**

**1** Grind, manicure and decarboxylate cannabis in an oven safe dish in an oven preheated to 250° F for 25 minutes.

**Infuse Oil**

**2** Combine the decarbed cannabis, crumbles rosin chips (if using), Sunflower (Or soy) lecithin and coconut oil in oven safe container and mix. Cover in a water bath and place in oven still set at 250° F for 2 hours. (Remove and stir halfway through.)

**3** Remove the oil from oven and let cool for a couple minutes then strain the oil through a fine mesh strainer or filter. Press the oil out of the cannabis. Measure out ¼ cup for the recipe.

**Make Gummies**

**4**In a small saucepan over medium heat combine the water and the infused oil and whisk together as you bring it to a boil.

**5** Whisk in each container of the unflavored gelatin one at a time while continuing to whisk.

**6** Whisk in the flavored gelatin and keep stirring for about 5 minutes and bring to a rolling boil.

**Gummy Bears**

**7** Reduce heat to low, spray molds with cooking spray. Fill each mold to the top with a dropper or spoon. Keep stirring your mix periodically.

**8** Place molds in freezer for 20 minutes or fridge for an hour to firm up.

**9** Unmold the candies to enjoy right away or store in airtight containers for 2 – 3 days at room temperature.

**Freeze for extended storage.**