



DI'S DARK CHOCOLATE CANNOOKIES

Yield: Approximately 32 cannookies.

Store in an airtight food container out of reach of pets and children.

To keep cookies fresher longer, toss in a Boveda 58% RH into the container.

Your taste buds will thank you!

NOTE: Each cannookie contains approximately 19.5 mg of THC and 19.5 mg of CBD, if you're baking with medicated coconut oil that contains an equal ratio of about 5% THC and 5% CBD. Now 19.5 mg is a nice low dose. The equal parts of CBD will help mitigate the psychoactive effects of the THC.

Brand new users should:

- Dose half cookie at a time
- Wait at least 2 hours in between each dose
- Remember to START LOW AND INCREASE SLOWLY

INGREDIENTS

- 1 cup whole wheat flour
- ½ cup all-purpose flour
- 1 tsp baking soda
- ¼ tsp salt
- ⅔ cup cocoa powder
(Not concerned with sugar intake? Substitute ½ cup of chocolate chips. Using dark chocolate powder and chips tends to cover up the herby taste of cannabis.)
- ½ cup medicated coconut oil containing both THC & CBD
(My oil contains an equal ratio of about 5% THC and 5% CBD. [How to make your own cannabis oil.](#))
- ⅓ cup brown sugar
- ½ cup coconut Palm Sugar
- 1 egg
- 1 tsp vanilla extract
- 1 Tbsp milk
- 32 pecans

INSTRUCTIONS

1. Combine flour, baking soda, salt, and cocoa powder in a bowl. Whisk together, and set aside.
2. Cream oil and sugars together.
3. Add the egg, vanilla extract, milk and mix to combine.
4. Add the dry ingredients and mix gently until just coming together. (The dough will be very firm.)
5. Preheat the oven to 300°F
(NOTE: 300°F is 50°F lower than most cookie recipes call for so you don't heat the cannabinoids too high.)
6. Chill the dough for 30 minutes.
7. Using a small cookie scoop or tablespoon, form tablespoon-size balls of dough.
8. Flatten slightly then top with a pecan.
9. Bake for 8-10 minutes.
10. Cool cannookies on a cookie rack before enjoying.

[READ MORE IN Dosing Cannabis, Holistically.](#) Dianna Donnelly is a cannabis educator, blogger, and freelance writer living in Kingston, Ontario. Dianna Donnelly's posts are being provided for informational purposes only; they do not constitute an endorsement or an approval by Boveda of any of the products, services or opinions of Dianna Donnelly. Boveda bears no responsibility for the accuracy, legality or content of this post or links to the posts. Contact [Dianna Donnelly](#) for answers to questions regarding her content.