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# Chocolate Brownie WITH CHOCOLATE GANACHE



 The Wellness Soldier  
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## What's a cannabis cookbook without the classic brownie?

We certainly never re-invented the wheel with this one, it's your classic brownie topped with some delicious ganache. Both recipes are cannabis infused and used separately with other recipes. Since the ganache is a chocolate sauce it can be used in many different ways and with different recipes.

### Brownie Ingredients:

- ½ Cup All Purpose Flour
- ½ Cup Canna Butter
- 2 Eggs
- 1 tsp Vanilla
- 1/3 Cup Cacao Powder
- 1 Cup Sugar
- 5 ml Baking Powder
- 2 ml Salt

### Brownie Directions:

- Pre-heat oven to 350°F
- Melt butter and set aside to cool slightly,
- In a medium bowl, combine dry ingredients and incorporate,
- In a separate bowl beat the eggs, vanilla, and cooled butter,
- Add wet ingredients to the dry ingredients and incorporate slowly,
- Spread batter into a prepared 8 inch pan and bake for 20-22 minutes.
- When finished, remove from pan and let cool,
- Top with chocolate ganache,
- Serve, Eat Well, Be Happy.

### Ganache Ingredients:

- 8 Ounces Semi-sweet Chocolate Chips
- 1 Cup 35% Cream
- Pinch of Salt

### Ganache Directions:

1. Heat Cream to a rolling simmer,
2. Add it to the chocolate chips and incorporate,
3. Top Brownie and Enjoy

