

# How to Use Rosin Chips to Make Edibles

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If you've been pressing for a while, or are just getting started, you've probably begun to gather a sizable collection of post-processed rosin chips. If you're not, that means you're throwing them away! Big mistake! Even though rosin chips are the byproduct of pressing flower into rosin, there are still valuable oils remaining in the rosin chip that you can recover.

We recommend making an infused oil with rosin chips to produce edibles. Considering heat is one of the variables involved in pressing rosin with your My Rosin Press, your rosin chip is partially activated. Getting started is easy, and the finished product is a delicious cannaoil. This is how you can do it to get the most out of your starting materials.

## What You Need to Get Started

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- Rosin chips
- Coconut oil or olive oil
- Herbal infuser device, double boiler, hot plate, or oven
- Cheese cloth or fine strainer

## Steps to Make Edibles with Rosin

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There are a few quick steps involved with the finished result being a great edible product you can enjoy at your leisure. [Click here to watch a video on how it's done.](#)

- **Step 1:** Gather your rosin chips. You can use as few or as many, chips as you'd like with the rule of thumb that the more chips you use and less oil, the more medicating the finished product will be. For everyday cooking, we recommend an ounce worth of pressed chips to 2 cups of oil. For a more potent end product, use less oil.
- **Step 2:** If you're using the oven or a hotplate, break the rosin chips into smaller pieces before adding to the oil. You don't need to grind them up, just use your hands. If you are using an infuser, the blades in the machine will chop up the rosin chips for you. Combine the chips with the oil.
- **Step 3:** Infuse the rosin chips into your oil if using an infuser. If you are using an oven or a double boiler, heat for 1 ½ – 2 hrs at 150-200° F. **Do not let the oil heat above 245° F**
- **Step 4:** If using a method other than an infuser to heat, it is important to stir your batch often (approximately every 15 minutes) in order to evenly expose your oil to the infusion process.
- **Step 5:** Strain rosin chips from the oil. Use a strainer or cheesecloth over a bowl to separate any loose particles from the oil. The longer you let the chips infuse, the darker the oil will be.

## Tips for Making Rosin Chips Edibles

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These tips will help your edibles come out great!

- If you're using an infuser, you likely need to add water to meet the minimum fill line, and after cooking, the water needs to be removed. You can remove the water by putting your oil in the fridge after cooking to cool. Then the oil will solidify and separate, allowing it to be easily be dumped out.
- For everyday cooking oil: use 1 ounce of rosin chips and 2 cups of oil or butter. For a smaller, more potent oil, use 1 Tablespoon of oil for every 2 rosin chips.
- Don't grind the rosin chips or you risk introducing chlorophyll into your oil giving it a strong plant taste, and it will make it harder to strain out the loose particulate from your final product.
- Let gravity do the straining for you. Don't squeeze the cheesecloth to get every little bit. If you do, you will simply push particulate plant matter and chlorophyll into your final product.
- There is no need to decarb the rosin chips prior to infusion as the rosin press already began the process, and the infusion will complete it.
- Test your final product potency before using it in a dish. Be careful and schedule your time accordingly. Once you know this, you can take that dose and multiple it by the number of servings when baking something like brownies, or you can measure that amount out and top individual food items or drinks with the appropriate dosage.

Use this information well to make your very own cannaoil from your leftover rosin chips and get more mileage from your starting materials.

