SEO Template for new content

Target keywords: oreo popcorn, oreo popcorn recipe, cookies and cream popcorn, oreo cookie popcorn

Page title

• Optimal title length: **55 characters**

• Add at least one of your target keywords to your <title> tag, don't use each target keyword more than 1 time: **oreo popcorn, oreo popcorn recipe, cookies and cream popcorn, oreo cookie popcorn**

Meta description

• Optimal meta length: **160 characters**

H1

• Add all your target keywords at least one time: **oreo popcorn, oreo popcorn recipe, cookies and cream popcorn, oreo cookie popcorn**

Text

• Try to acquire backlinks from the following domains: [favoreatsapp.com](http://favoreatsapp.com), [fillyourplate.org](http://fillyourplate.org), [sarahsbakestudio.com](http://sarahsbakestudio.com), [dishdragon.ai](http://dishdragon.ai), [citethisforme.com](http://citethisforme.com), [thats.im](http://thats.im), [whimsyandspice.com](http://whimsyandspice.com), [tastedrecipes.com](http://tastedrecipes.com), [vern.cc](http://vern.cc), [thekettlegourmet.com](http://thekettlegourmet.com), [superheroesandspatulas.com](http://superheroesandspatulas.com), [karluci.com](http://karluci.com), [busymomshelper.com](http://busymomshelper.com), [insanely-goodrecipes.com](http://insanely-goodrecipes.com), [insanelygoodrecipes.com](http://insanelygoodrecipes.com)

• Enrich your text with the following semantically related words: **popcorn recipes, popped popcorn, read my disclosure, white chocolate, chocolate chips, candy melts, movie night, lined baking, crushed oreos, pour the white chocolate, melted white chocolate, white chocolate chips, affiliate links, safe bowls, post may contain affiliate, chocolate popcorn, almond bark, microwave safe bowl, white chocolate over the popcorn, easy cookies and cream popcorn**

• Focus on creating more informative content. Recommended text length: **818.5**

• Make sure that your text is easy to read with the Flesch-Kincaid readability test. The readability score should be: **64.80575078423405**

• Add at least one of your target keywords: **oreo popcorn, oreo popcorn recipe, cookies and cream popcorn, oreo cookie popcorn**

When your content has been published, [launch a SEO Ideas](https://www.semrush.com/features/seo-ideas/?utm-source=sct&utm-medium=template) campaign to check if your content complies with all on-page SEO factors and discover what else can be done to give your content a SEO boost.

Analyzed top-10-ranking rivals for your target keywords

oreo popcorn

1. <https://dinnerthendessert.com/oreo-popcorn/>

2. <https://www.iheartnaptime.net/cookies-cream-popcorn/>

3. <https://www.chelseasmessyapron.com/oreo-popcorn/>

4. <https://www.twosisterscrafting.com/oreo-cookie-popcorn/>

5. <https://www.walmart.com/ip/Cookie-Pop-Popcorn-Oreo-Snack-Pop-5-25-oz/472689773>

6. [https://www.amazon.com/oreo-popcorn/s?k=oreo+popcorn](https://www.amazon.com/oreo-popcorn/s?k=oreo%20popcorn)

7. <https://hungryhappenings.com/oreo-popcorn/>

8. <https://us.kiwilimon.com/recipe/easy-snack-recipes/oreo-popcorn>

9. <https://www.youtube.com/watch?v=gQm94q03rrw>

10. <https://www.delish.com/cooking/recipe-ideas/a45433/oreo-popcorn-recipe/>

oreo popcorn recipe

1. <https://dinnerthendessert.com/oreo-popcorn/>

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4. <https://www.twosisterscrafting.com/oreo-cookie-popcorn/>

5. <https://www.delish.com/cooking/recipe-ideas/a45433/oreo-popcorn-recipe/>

6. <https://butterwithasideofbread.com/oreo-popcorn/>

7. <https://us.kiwilimon.com/recipe/easy-snack-recipes/oreo-popcorn>

8. <https://saltandbaker.com/oreo-popcorn-recipe/>

9. <https://www.rachelcooks.com/oreo-popcorn/>

10. <https://hungryhappenings.com/oreo-popcorn/>

cookies and cream popcorn

1. <https://www.iheartnaptime.net/cookies-cream-popcorn/>

2. <https://www.pumpkinnspice.com/cookies-cream-popcorn/>

3. <https://www.thecookierookie.com/cookies-cream-popcorn/>

4. [https://www.amazon.com/cookies-cream-popcorn/s?k=cookies+and+cream+popcorn](https://www.amazon.com/cookies-cream-popcorn/s?k=cookies%20and%20cream%20popcorn)

5. <https://www.hamptonpopcorn.com/collections/cookies-cream-popcorn>

6. <https://popinsanity.com/product/cookies-and-cream-gourmet-popcorn/>

7. <https://www.thepopcornfactory.com/cookies---cream-corn--7-21-flavors-edition-canister-tpf-68915>

8. <https://12tomatoes.com/shared-cookies-cream-popcorn/>

9. <https://fabulesslyfrugal.com/recipes/cookies-and-cream-popcorn-recipe/>

10. <https://ourtableforseven.com/cookies-and-cream-popcorn/>

oreo cookie popcorn

1. <https://www.twosisterscrafting.com/oreo-cookie-popcorn/>

2. <https://www.iheartnaptime.net/cookies-cream-popcorn/>

3. <https://www.walmart.com/ip/Cookie-Pop-Popcorn-Oreo-Snack-Pop-5-25-oz/472689773>

4. <https://dinnerthendessert.com/oreo-popcorn/>

5. <https://www.chelseasmessyapron.com/oreo-popcorn/>

6. <https://www.amazon.com/Cookie-Pop-Popcorn-Pieces-5-25oz/dp/B086NJCH97>

7. [https://www.amazon.com/oreo-popcorn/s?k=oreo+popcorn](https://www.amazon.com/oreo-popcorn/s?k=oreo%20popcorn)

8. <https://www.u-createcrafts.com/oreo-cookie-popcorn-recipe/>

9. <https://us.kiwilimon.com/recipe/easy-snack-recipes/oreo-popcorn>

10. <https://www.cookiepopcandypop.com/products/oreo-cookie-pop-5-25-oz-br-halloween-edition-combo-pack>

See how competitors write about targeted keywords:

**oreo cookie popcorn**

**1.** <https://www.twosisterscrafting.com/oreo-cookie-popcorn/>

We have no data for this page, because it isn't accessible for our crawler.

**2.** <https://www.iheartnaptime.net/cookies-cream-popcorn/>

I Heart Naptime
Cookies and cream popcorn – A delicious and easy no-bake dessert or snack that can be made in 10 minutes or less with only 3 ingredients! You won’t be able to put it down!
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Easy Cookies and Cream Popcorn
I’ve never met anyone that doesn’t like Oreos. Not only are they delicious by themselves, but they make a great addition to desserts. This Oreo popcorn is a favorite, as well as Oreo balls , Oreo brownies and cookies and cream cookies . Yum!
One of my family’s favorite summer traditions is to have movie nights on the weekends with popcorn. We love the classic stovetop popcorn , but sometimes it’s fun to mix it up a little bit and do more of a dessert popcorn.
My kids absolutely love Oreos and we don’t buy them very often… but when we do, I find there’s always a few that break. We usually put those ones in a bag and build up a supply of cookie crumbs. Which are perfect for this cookies and cream popcorn. It takes the classic white chocolate popcorn up a notch by adding sweet chocolate cookie crumbs in every bite.
How to Make White Chocolate Popcorn with Crushed Oreos
This recipe is so simple (you can find the printable copy below). All you need is freshly popped popcorn (sometimes we’ll even use skinny pop to save on time). Then we like to melt candiquik or almond bark to coat the popcorn. And then of course the Oreos will go on top. YUM!
Whenever we make white chocolate to melt over the popcorn, I prefer using vanilla candiquik, almond bark or candy melts (the ghirardelli brand). They melt quickly and smoothly in the microwave and coat the popcorn perfectly. I find if I try melting white chocolate chips it gets clumpy on the popcorn. No good.
I also like to use the regular Oreos for this recipe. For whatever reason, they just stick better. :)
Mmm look at that chocolate goodness. Now I’ve got the snack munchies… which is not a good sign, since it’s already after 10pm. Hope you enjoy this Oreo popcorn. Yay for summer and movie nights!
More Delicious Popcorn Recipes

**3.** <https://www.walmart.com/ip/Cookie-Pop-Popcorn-Oreo-Snack-Pop-5-25-oz/472689773>

Cookie Pop Popcorn Oreo, Snack Pop, 5.25 oz.
(4.2)4.2 stars out of 59 reviews 59 reviews
USD$2.9856.8 ¢/oz
Pickup not available at Sterling Supercenter
Check availability nearby
This item is gift eligible
Learn more
Angie's BOOMCHICKAPOP Lightly Sweet Kettle Corn Microwave Popcorn, (6) 3.29 oz. bags
1223.7 out of 5 Stars. 122 reviews
PickupDelivery3+ day shipping
Similar items you might like
Based on what customers bought
More items to consider
Based on what customers bought
About this item
Nutrition information
Nutrition facts
Refer to the product label for full dietary information, which may be available as an alternative product image.
About 5 Servings Per Container
Serving Size30 g (1 1/4Cups)
Amount per serving
Vitamin D0.00mcg
0%
\* The % Daily Value (DV) tells you how much a nutrient in a serving of food contributes to a daily diet.
Calories per gram:
Fat 9 • Carbohydrate 4 • Protein 4
Product details
Two snacks combined! Oreo Cookies & popcorn delivering the delicious taste of an Oreo Cookie in a light, crunchy popcorn package! It's an incredibly satisfying popcorn combo that's big on flavor, low in calories, and guaranteed to elevate snacking for all ages. The resealable popcorn bag extends snacking occasions for the whole family. Enjoy at parties, on-the-go, a fun lunchbox surprise, or bringing the delicious popcorn flavors and textures to movie night. The low calorie, delicious Cookie Pop Oreo Popcorn elevates any snacking opportunity.
Popcorn with Oreo Cookie pieces.
Popcorn made with real Oreo Cookie pieces.
Low in calories. Only 150 calories per serving.
Resealable package.
Non GMO popcorn.
error:
We aim to show you accurate product information. Manufacturers, suppliers and others provide what you see here, and we have not verified it.
See our disclaimer

**4.** <https://dinnerthendessert.com/oreo-popcorn/>

Dinner, then Dessert
Jump to Recipe
This post may contain affiliate links. Read my disclosure policy .
Oreo Popcorn needs only 3 ingredients and just a few minutes to make. It’s guaranteed to make movie night a hit!
Oreo Popcorn combines two of my favorite snacks in just a few minutes and doesn’t cost you a fortune like other fancier popcorn places would charge!
Have you seen the prices on premium popcorns? When I was at the Fancy Food Show in San Fransisco I would venture to say about 5% of all the vendor booths were selling popcorn. When I did a bit of research about their products I was floored! Most of the coated popcorns are incredibly expensive.
So in comes the idea to make it at home. You may have already seen a couple of other popcorn recipes on the site but here are some alternate ideas to Oreo Popcorn if that isn’t the flavor you’re looking for (but just between us… it totally should be, this popcorn is AMAZING).
Cheddar Popcorn – One of my favorites and I made it for the blog
Caramel Popcorn – Also on the blog, and mixed with the cheddar popcorn for an awesome Chicago Popcorn mix.
Peanuts – Add peanuts to the caramel corn idea for a Cracker Jack popcorn copycat.
Smore’s – Add crushed graham crackers, marshmallows and chocolate chips to the popcorn and toss with white chocolate.
Peanut Butter – Add in powdered peanut butter to your melted white chocolate and toss.
Strawberry Creme – Add freeze dried strawberries and melted white chocolate for an awesome sweet and tart combination!
Candy Mix Ins – Add in your favorite candy whole or chopped up!
Pretzels – pretzels and white chocolate mixed together with popcorn is an awesome snack
The actual recipe and method for this popcorn really couldn’t be any easier to make. I do suggest eating it fairly quickly as popcorn tends to get stale in no time at all.
Pin this recipe now to remember it later

**5.** <https://www.chelseasmessyapron.com/oreo-popcorn/>

September 26, 2021 | 2 Comments
SAVE TO RECIPE BOX
Jump to Recipe
This post may contain affiliate links. Please read my disclosure policy .
Oreo® Popcorn is the ultimate cookies-and-cream treat — movie night is begging for a big bowl of this! This simple recipe is easy to make– no baking required and only four ingredients needed!
We love a good popcorn recipe; try some of our other favorites next like this Cinnamon Roll Popcorn or Cake Batter Popcorn !
Oreo Popcorn is the perfect movie night treat!
No movie night is complete in my home without popcorn! My kids wouldn’t think of enjoying a movie without popping at least one bag! So for special occasion movie nights, I’ve started serving some “gourmet” style popcorn (this Chocolate Popcorn is a huge family favorite).
Since that chocolate popcorn is a bit more time intensive, I needed a quicker, last-minute type option which is where this Oreo Popcorn comes in. It’s ridiculously quick to make — minimal ingredients, no baking required. Plus, the popcorn doesn’t take too long to set up either, since the white chocolate hardens so quickly.
QUICK TIP
If you love chocolate and Oreos together, you’ll love these homemade chocolate covered Oreos !
What Popcorn To Use
Store-bought popcorn shortcut. Purchasing already popped popcorn makes this recipe come together a lot quicker and easier, but it’s a bit more spendy. If you’d rather pop your own, here’s what we use . Make sure to let popped corn cool completely before using it in this Oreo Popcorn recipe. Whatever popcorn you use, check the ingredient list to make sure the only ingredients being added to the popcorn is oil and salt. Purchasing a flavored or buttered popcorn will make this popcorn taste “off.” And always remember to sift through the popcorn and remove any unpopped kernels. Nobody wants to take a bite and break a tooth!
Crushing Oreos for Oreo Popcorn
We pulse whole Oreos (no need to remove the creme filling) in a high-powered blender until they resemble fine crumbs. If you don’t have a blender, pulse whole cookies in a food processor instead.
No blender and no food processor? No problem. Add the whole cookies to a large plastic bag, seal the bag without air in it, and then crush with a rolling pin or meat mallet until fine crumbs are formed.
For this popcorn we are looking to get finely crushed Oreos; big chunks of cookies won’t integrate as nicely and will mess up the texture of this treat.
Chocolate melting tips
Use high-quality chocolate chips for a better melt and a richer taste. My favorites are Ghirardelli® and Guittard® (not sponsored). Cheaper white chocolates are more resistant to melting and can often have a waxy flavor. We don’t love using almond bark in this Oreo Popcorn since it’s not nearly as flavorful. Almond bark is artificial chocolate made with vegetable fats instead of the cocoa butter that is in real chocolate!
Microwave the chocolate chips in sturdy, heat–safe bowls instead of using plastic or melamine.
To avoid burned chocolate chips, microwave the chips for 30 seconds at a time, and stir them for at least 20-25 seconds between each microwave burst. Remember, the chocolate is still melting even after it has been removed from the microwave.
QUICK TIP
Be careful when melting chocolate. If a drop of water gets in it, it may seize–get hard and grainy. If it’s overheated, it may turn cloudy and sticky. Going slowly and gradually is the best way to prevent ruined chocolate!
VARIATIONS
Oreo Popcorn Variation Ideas
Use this recipe with Golden Oreos instead of chocolate for a vanilla flavor. (Any Oreo flavor will work!)
Add a handful of miniature Oreos along with the crushed Oreos
Add in a handful of mini chocolate chips along with the crushed Oreos
Drizzle milk or semi-sweet chocolate on top of the popcorn once it’s spread out on the tray for an even richer treat.
STORAGE
Oreo Popcorn Storage
Popcorn gets stale quickly, but especially when it’s tossed with chocolate and cookie crumbs and left in an uncovered bowl!
Transfer any leftover Oreo Popcorn to a large zip-top plastic bag. Remove as much air as possible from the bag and then store in a dry, cool, dark area. Keep out of heat and sunlight where the chocolate could melt.
Oreo popcorn is best enjoyed within 3-5 days; even when stored properly it begins to soften or become stale.
We don’t recommend freezing leftovers; they thaw out softened. If you aren’t sure about being able to finish the entire recipe, cut it in half or thirds!
QUICK TIP
Quick Kernel Removal Idea: There are few things worse than crunching down on a stray unpopped kernel in your Oreo Popcorn! Here’s how to ensure they don’t sneak in: Lay one or two wire cooling racks over a large tray. Carefully pour the popped popcorn over the cooling rack(s). All the unpopped kernels will fall through the holes onto the tray. Once you’ve scooped up the popcorn and measured it for this recipe, you can dump the kernels left behind into the trash — easy!
Use leftover Oreos in one of these recipes:
Note 1: Popcorn: This is our favorite popcorn to use for this recipe . It's lightly salted, but not flavored! If you don't want to pop your own popcorn, grab an original (plain) already popped popcorn bag .
Note 2: Chocolate: We recommend high-quality chocolate chips for a better melt and a richer taste. My favorite is Ghirardelli® or Guittard® (not sponsored). Cheaper white chocolates are more resistant to melting and can often have a waxy flavor. We don't love using almond bark in this Oreo popcorn since it's not near as flavorful. (Almond bark is artificial chocolate made with vegetable fats instead of cocoa butter.) Microwave the chocolate chips in sturdy, heat-safe bowls instead of using plastic or melamine. Be careful when melting chocolate. If a drop of water gets in it, it may seize--get hard and grainy. If it's overheated, it may turn cloudy and sticky. Going slowly and gradually is the best way to prevent ruined chocolate!
Nutrition Facts
Calories: 156kcal | Carbohydrates: 21g | Protein: 3g | Fat: 7g | Saturated Fat: 4g | Polyunsaturated Fat: 1g | Monounsaturated Fat: 2g | Trans Fat: 1g | Cholesterol: 4mg | Sodium: 71mg | Potassium: 95mg | Fiber: 2g | Sugar: 12g | Vitamin A: 27IU | Vitamin C: 1mg | Calcium: 40mg | Iron: 1mg
We do our best to provide accurate nutritional analysis for our recipes. Our nutritional data is calculated using a third-party algorithm and may vary, based on individual cooking styles, measurements, and ingredient sizes. Please use this information for comparison purposes and consult a health professional for nutrition guidance as needed.
DID YOU MAKE THIS RECIPE?
I love hearing from you when you've made one of my recipes! Tag me on Instagram at @ChelseasMessyApron or leave me a comment below.
Our Favorite Products

**6.** <https://www.amazon.com/Cookie-Pop-Popcorn-Pieces-5-25oz/dp/B086NJCH97>

We have no data for this page, because it isn't accessible for our crawler.

**7.** [https://www.amazon.com/oreo-popcorn/s?k=oreo+popcorn](https://www.amazon.com/oreo-popcorn/s?k=oreo%20popcorn)

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**8.** <https://www.u-createcrafts.com/oreo-cookie-popcorn-recipe/>

U Create
So I couldn’t stop at the Snickers Popcorn Recipe .
Oreo’s are a favorite in our house and it doesn’t disappoint in popcorn!
Oreo Cookie Popcorn Recipe
Author: Kari Sweeten - U Create
Recipe type: Snacks
Popped Popcorn (I used 2 bags of microwave popcorn)
2 cups White Chocolate Candy Melts (or you could use white chocolate chips)
20 Oreo Cookies
Instructions
Pop your popcorn by using your favorite method. I just used the super easy microwaveable kind – Smart Pop by Orville Redenbacher is my favorite and doesn’t have very much better. Lay out popcorn on a parchment or wax paper-lined cookie sheet.
Smash up the OREO cookies into little pieces.
Melt the chocolate candy melts in the microwave on high for 2-3 minutes. Stir.
Pour melted chocolate on top of popcorn and sprinkle the OREO cookie pieces on top.
Mix all together while chocolate is still hot! Let sit for 45 minutes!
3.2.2885

**9.** <https://us.kiwilimon.com/recipe/easy-snack-recipes/oreo-popcorn>

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**10.** <https://www.cookiepopcandypop.com/products/oreo-cookie-pop-5-25-oz-br-halloween-edition-combo-pack>

[{"id":39537239031877,"title":"2 Pack (2 x 5.25oz Bags)","option1":"2 Pack (2 x 5.25oz Bags)","option2":null,"option3":null,"sku":"PSCP120-2CT","requires\_shipping":true,"taxable":false,"featured\_image":null,"available":true,"name":"OREO Cookie Pop 5.25 oz \u003c\/br\u003e Halloween Edition Combo Pack - 2 Pack (2 x 5.25oz Bags)","public\_title":"2 Pack (2 x 5.25oz Bags)","options":["2 Pack (2 x 5.25oz Bags)"],"price":798,"weight":283,"compare\_at\_price":null,"inventory\_quantity":908,"inventory\_management":"shopify","inventory\_policy":"deny","barcode":"814109021206","requires\_selling\_plan":false,"selling\_plan\_allocations":[]}]
Available while supplies last for a Limited time only! Two of America’s favorite snacks are teaming up to take on your taste buds as we deliver the delicious taste of Oreo Cookies in a light, crunchy popcorn package! It’s an incredibly satisfying combo that’s big on flavor, low in calories, and guaranteed to surprise and delight snackers of all

**cookies and cream popcorn**

**1.** <https://www.iheartnaptime.net/cookies-cream-popcorn/>

I Heart Naptime
Cookies and cream popcorn – A delicious and easy no-bake dessert or snack that can be made in 10 minutes or less with only 3 ingredients! You won’t be able to put it down!
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This recipe is so simple (you can find the printable copy below). All you need is freshly popped popcorn (sometimes we’ll even use skinny pop to save on time). Then we like to melt candiquik or almond bark to coat the popcorn. And then of course the Oreos will go on top. YUM!
Whenever we make white chocolate to melt over the popcorn, I prefer using vanilla candiquik, almond bark or candy melts (the ghirardelli brand). They melt quickly and smoothly in the microwave and coat the popcorn perfectly. I find if I try melting white chocolate chips it gets clumpy on the popcorn. No good.
I also like to use the regular Oreos for this recipe. For whatever reason, they just stick better. :)
Mmm look at that chocolate goodness. Now I’ve got the snack munchies… which is not a good sign, since it’s already after 10pm. Hope you enjoy this Oreo popcorn. Yay for summer and movie nights!
More Delicious Popcorn Recipes

**2.** <https://www.pumpkinnspice.com/cookies-cream-popcorn/>

Pumpkin 'N Spice
Email
This Cookies and Cream Popcorn is an easy sweet treat that’s ready in less than 10 minutes. Popcorn is coated with creamy white chocolate and then sprinkled with crushed Oreo cookies. Fast, easy, and perfect to munch on, this is the ultimate treat for when those snack attacks strike!
First there was this Cookies and Cream Hot Chocolate , and now comes this Cookies and Cream Popcorn. Are we sensing a theme here?
YES!
Cookies and cream anything steals my heart, so it was time I put some of my creativity to use.
Not that this is the most creative sweet popcorn recipe. You’ve probably seen versions of this kind of popcorn floating around in Pinterest land , but I couldn’t wait to put my spin on it and make it for the hubster and I. Because, after all, POPCORN! It’s one of those fun and tasty snacks that I just can’t seem to stay away from if I’m around it.
And I’m no stranger to making my own popcorn. From this Rosemary Garlic Popcorn , to that Peanut Butter Candy Popcorn , this Salted Caramel Peanut Butter Popcorn and these Caramel Popcorn Balls , I love it all.
I love savory versions, and I love the sweet kind, but what’s best is when it’s both salty and sweet. But, I guess most popcorn recipes are like that, right? Probably just another reason why I love popcorn so much!
And cookies and cream, because Oreos are the best cookie for adding to desserts, at least in my opinion.
But let me back up a minute. If you’ve been following my on my Insta-stories through Instagram, then you know that I’m a sucker for new Oreo cookie flavors. I always try the latest flavor and try to share them with you. From fruity pebble Oreos, to hot spicy cinnamon and red velvet, I’ve tried and loved most flavors.
What’s funny is that I never buy regular Oreos unless I’m baking with them. It’s just not a cookie that I grab to snack on, unless it’s one of the new flavors that I’ve picked up.
But, add cookies and cream anything to a cake, cupcake, or ice cream, and I’m there.
And if you’re like me, the munchies always come when the afternoon hits. It’s been so nice (yet kind of addicting) to have this Cookies and Cream Popcorn around. I try to limit myself to a handful (or three) a day, but it’s so hard to resist that chocolate cookie combo!
Ingredients for Cookies and Cream Popcorn
This sweet Oreo popcorn recipe requires just four basic ingredients:
Popped popcorn
White chocolate chips (or melting wafers)
Salt
Oreo cookies
How to Make Cookies and Cream Popcorn
Like most of my recipes, this Oreo cookie popcorn was ready in a flash. To save yourself even more time, you can use pre-popped popcorn.
Simply drizzle some melted white chocolate over the popped popcorn and stir to combine.
Add some crushed Oreo cookies and a dash of salt, and spread the popcorn onto two baking pans lined with parchment paper to set.
Once the chocolate has hardened, you can break up the clumps and seal in an airtight container.
So grab those ingredients and whip up this deliciously easy Cookies and Cream Popcorn! It makes the perfect snack for both the kiddos and adults!
How Long Does Oreo Popcorn Last?
Store the sweet popcorn in an airtight container for up to 1 week.
Tips for Making Oreo Popcorn
To save time, I like to use already popped popcorn that you can buy in a bag (Skinny Pop is my go-to brand).
I like to use Ghirardelli Dark Chocolate and White Chocolate Melting Wafers for melting (and drizzling or dipping) chocolate in all of my recipes. It’s easier to melt, takes less time than melting regular chocolate/white chocolate chips, and has a better taste, too!
Be very careful when melting the white chocolate. It’s prone to burning / clumping, so stir it regularly as it’s melting!
Looking for more easy snacks ? I’ve got you covered!

**3.** <https://www.thecookierookie.com/cookies-cream-popcorn/>

Cookies and Cream Popcorn
Easy Cookies and Cream Popcorn
This Oreo White Chocolate Popcorn recipe is perfect for snacking while watching movies at home!
Can you believe I’ve never posted just a simple and fun popcorn recipe on The Cookie Rookie??! What have I been thinking? We are a family that LOVES Netflix, binge watching our favorite shows, and going to movies, and popcorn is a big part of that equation.
A fun snack while enjoying the boob tube is a MUST! Our favorite fun popcorn recipe lately has been this COOKIES AND CREAM POPCORN.
It’s one of the few recipes that Pat requests time and time again, and that just warms my heart! I feel silly even making a full post on it, because it’s THAT EASY. It’s simply popping some corn, coating it in white chocolate, and sprinkling in some crushed cookies. Is this real life?!
This white chocolate oreo popcorn is perfect for snacking while you binge-watch the latest season of your favorite show, and it’s super easy to make. WIN!
Oreo White Chocolate Popcorn
Every time we make this Oreo and white chocolate popcorn, we make an extra LARGE batch and keep some in an airtight container for snacking throughout the week.
Something about the simple flavors of cookies and cream just keeps me coming back for more! For a slightly healthier version you could use almond bark, and it’s equally as delicious.
You could switch things up with other chocolate flavors, or different cookie varieties…the sky is the limit! This is a fun snack recipe to play with and make just perfect for your family and friends.
Easy and Fun Popcorn Recipe
I love to make this Cookies and Cream Popcorn with my sweet niece and nephew, ages 4 and 2. They love to help and its simple enough that they can take part.
Fun Aunt Becky for the win! You guys know I’m always looking for ways to butter those two up so that they want to keep coming over and loving on us. They’re the cutest, and of course they devoured this white chocolate Oreo popcorn!
How to Make Cookies and Cream Popcorn
I absolutely love the sweet and salty flavor combination of this Cookies and Cream Popcorn! The richness of the white chocolate, the chocolaty crunch of the Oreo crumbles, and the saltiness of the buttery popcorn…so yummy!
You just need a bag of microwave popcorn (or you can pop your own kernels), some cookies to crumble, and white chocolate chips to melt. Mix it all together to get this sweet popcorn recipe!
Prepare popcorn and set aside in a large bowl
In microwave safe bowl, heat oil and white chocolate chips. Heat in 30 seconds intervals, stirring between each interval, until fully melted (about 1 1/2 minutes total)
Pour white chocolate over popcorn and stir it in to fully coat
Spread popcorn out on a baking sheet and sprinkle crumbled cookies and white chocolate chips throughout
Put in the refrigerator for about 20 minutes to let the chocolate harden
Pour the Oreo and white chocolate popcorn into a bowl to eat right away, or put it into an airtight container to save it for later. See the recipe card below for full instructions.
I know you guys will love this Cookies and Cream popcorn as much as we do! It’s sweet and salt and oh so delicious. This Oreo White Chocolate Popcorn recipe is the perfect thing to snack on while watching movies at home or catching up on your favorite show.
And I love that you can save it to snack on all week long! So make a batch of this sweet popcorn, fire up that Netflix, and get to snacking!
And if you love popcorn (of course you do!), make sure to try this Homemade Kettle Corn recipe , and this DIY Popcorn Salt .
Here are some other tasty snacks and desserts too:

**4.** [https://www.amazon.com/cookies-cream-popcorn/s?k=cookies+and+cream+popcorn](https://www.amazon.com/cookies-cream-popcorn/s?k=cookies%20and%20cream%20popcorn)

We have no data for this page, because it isn't accessible for our crawler.

**5.** <https://www.hamptonpopcorn.com/collections/cookies-cream-popcorn>

SALE $48.99
REGULAR $54.99
Can't decide on which flavors to try or looking to sample them all? These Gift Boxes are filled with 8 bags of our top selling popcorn flavors and are beautifully...
The Hampton Popcorn Company offers irresistible gourmet popcorn from savory to sweet and a wide range of candy options for all occasions.
(888) 947-6726 Monday - Friday: 9:00am - 5:00pm EST
Address:

**6.** <https://popinsanity.com/product/cookies-and-cream-gourmet-popcorn/>

We have no data for this page, because it isn't accessible for our crawler.

**7.** <https://www.thepopcornfactory.com/cookies---cream-corn--7-21-flavors-edition-canister-tpf-68915>

Cookies & Crème Special Edition Popcorn
Cookies & Crème Special Edition Popcorn
Cookies & Crème Corn
available to ship february 03 2023
$15.99
Yes, I want Free Shipping/No Service Charge for One Full Year with Passport.
Add to cart
15.2oz Cookies & Crème Popcorn
Description
Chocolate cookie chunks are mixed with gourmet Popcorn, drizzled in a creamy white confection, and sprinkled with chocolate cookie crumbs.
15.2oz Cookies & Crème Popcorn

**8.** <https://12tomatoes.com/shared-cookies-cream-popcorn/>

Cookies n Cream Popcorn
Rated 3.5 out of 5
Rated by 2 reviewers
S2C Image
Popcorn in its normal state is a perfectly shareworthy snack. But this popcorn adds a little sweetness and a cookie crunch to bring snacking to a whole new level. After all, there’s no reason popcorn always needs to be buttery and salty… a little sugar is, well, pretty sweet.
This popcorn is easy to make but still manages to seem pretty special. The classic combo of cookies and cream turns out to be perfect with popcorn. It adds the right amount of crunch but the popcorn keeps every bite light and fluffy. We’re going to go ahead and warn you now… it’s pretty addictive stuff! It definitely doesn’t hurt to make a double batch. It’s a great treat to bag up and give to friends, but no one around your house will be complaining if you keep it all to yourselves.
Cookies n Cream Popcorn

**9.** <https://fabulesslyfrugal.com/recipes/cookies-and-cream-popcorn-recipe/>

Home » Recipes » Cookies and Cream Popcorn (aka Oreo Popcorn)
Cookies and Cream Popcorn (aka Oreo Popcorn)
4.75 / 5 ( 4 Reviews )
Nov 26, 2018 The links in the post below may be affiliate links. Read the full disclosure
Delicious & Easy Cookies and Cream Popcorn
Only 3 easy ingredients are needed for our favorite cookies and cream popcorn recipe (a.k.a. Oreo popcorn). Popcorn covered in Almond Bark and crushed Oreo cookies ! It is quick and easy to throw together too. Not to mention delicious!
Now you may be wondering, where’s the cream in this recipe? Well, Almond Bark doesn’t have any cream in it, but it does give the popcorn a flavor that is kind of like the cream filling of an Oreo Almond Bark is basically just vanilla flavored candy coating, by the way.
Ingredients for Cookies and Cream Popcorn:
The three ingredients for this popcorn recipe are popped popcorn, chocolate sandwich cookies (like classic Oreo cookies), and Almond Bark.
The vanilla Almond Bark is pretty easy to find at most grocery stores, in the same area as the chocolate chips. Melting instructions are right on the package and I usually just use the microwave. Super easy and only takes a few minutes.
As an alternative, white chocolate would be yummy, but it is messier because it doesn’t set or harden as well as Almond Bark.
Oreo Popcorn Tips:
Oreo cookies in a resealable bag and a rolling pin is my simple go-to method for crushing Oreo cookies.
For the popcorn, I usually use my air popper to pop it, but you could use plain microwave popcorn instead or pretty much any other method of popcorn popping . Whatever works!
This cookies and cream popcorn is an awesome treat to take to parties, family meals, potluck, gatherings, a friend’s house for movie night, neighbor Christmas gifts , teacher appreciation gifts, etc. Just package it in a cute container or bag if you’re going for the gift idea. So many delicious opportunities! 🙂
Would you like to see more of our favorite recipes? Subscribe to our recipe email .
More Popcorn Recipes

**10.** <https://ourtableforseven.com/cookies-and-cream-popcorn/>

Recipe Index 🍴
Cookies and Cream Popcorn
An easy dessert or fun snack! Your favorite popcorn made with the classic combo of cookies and cream
Popcorn. The ultimate snack food, right? It’s so addicting.
Add some Oreos and it gets even better.
This snack is so simple. It’s just 3 ingredients. Yes, awesomeness.
The sweet/salty combo is the best ever. Also, again,it has Oreos. Which, by itself, is the perfect snack food. But, add it to popcorn?
\* sigh \* Lovely stuff.
Be prepared to eat many bowls!
Yield: 12 cups
Cookies and Cream Popcorn
Print
An easy dessert or fun snack! Your favorite popcorn made with the classic combo of cookies and cream<
Prep Time 40 minutes
1/2 cup sweetened condensed milk
14 oz package, Oreo cookies, crushed
Instructions
In a microwave bowl. heat condensed milk for 30-40 seconds until warm.
Drizzle over popcorn and coat.
Toss with crushed cookie pieces.
Spread popcorn on flat baking sheet and let cool for 30 minutes-1 hour before serving.
Nutrition Information:
Serving Size:
1
Amount Per Serving: Calories: 238Total Fat: 10gSaturated Fat: 3gTrans Fat: 1gUnsaturated Fat: 6gCholesterol: 4mgSodium: 205mgCarbohydrates: 35gFiber: 2gSugar: 20gProtein: 3g
All information and tools presented and written within this site are intended for informational purposes only. I am not a certified nutritionist and any nutritional information on ourtableforseven.com should only be used as a general guideline. This information is provided as a courtesy and there is no guarantee that the information will be completely accurate
Did you make this recipe?
Please leave a comment on the blog or share a photo on Facebook
© Erin Table for Seven

**oreo popcorn recipe**

**1.** <https://dinnerthendessert.com/oreo-popcorn/>

Dinner, then Dessert
Jump to Recipe
This post may contain affiliate links. Read my disclosure policy .
Oreo Popcorn needs only 3 ingredients and just a few minutes to make. It’s guaranteed to make movie night a hit!
Oreo Popcorn combines two of my favorite snacks in just a few minutes and doesn’t cost you a fortune like other fancier popcorn places would charge!
Have you seen the prices on premium popcorns? When I was at the Fancy Food Show in San Fransisco I would venture to say about 5% of all the vendor booths were selling popcorn. When I did a bit of research about their products I was floored! Most of the coated popcorns are incredibly expensive.
So in comes the idea to make it at home. You may have already seen a couple of other popcorn recipes on the site but here are some alternate ideas to Oreo Popcorn if that isn’t the flavor you’re looking for (but just between us… it totally should be, this popcorn is AMAZING).
Cheddar Popcorn – One of my favorites and I made it for the blog
Caramel Popcorn – Also on the blog, and mixed with the cheddar popcorn for an awesome Chicago Popcorn mix.
Peanuts – Add peanuts to the caramel corn idea for a Cracker Jack popcorn copycat.
Smore’s – Add crushed graham crackers, marshmallows and chocolate chips to the popcorn and toss with white chocolate.
Peanut Butter – Add in powdered peanut butter to your melted white chocolate and toss.
Strawberry Creme – Add freeze dried strawberries and melted white chocolate for an awesome sweet and tart combination!
Candy Mix Ins – Add in your favorite candy whole or chopped up!
Pretzels – pretzels and white chocolate mixed together with popcorn is an awesome snack
The actual recipe and method for this popcorn really couldn’t be any easier to make. I do suggest eating it fairly quickly as popcorn tends to get stale in no time at all.
Pin this recipe now to remember it later

**2.** <https://www.iheartnaptime.net/cookies-cream-popcorn/>

I Heart Naptime
Cookies and cream popcorn – A delicious and easy no-bake dessert or snack that can be made in 10 minutes or less with only 3 ingredients! You won’t be able to put it down!
This post may contain affiliate links. Read disclosure policy .
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View more
Easy Cookies and Cream Popcorn
I’ve never met anyone that doesn’t like Oreos. Not only are they delicious by themselves, but they make a great addition to desserts. This Oreo popcorn is a favorite, as well as Oreo balls , Oreo brownies and cookies and cream cookies . Yum!
One of my family’s favorite summer traditions is to have movie nights on the weekends with popcorn. We love the classic stovetop popcorn , but sometimes it’s fun to mix it up a little bit and do more of a dessert popcorn.
My kids absolutely love Oreos and we don’t buy them very often… but when we do, I find there’s always a few that break. We usually put those ones in a bag and build up a supply of cookie crumbs. Which are perfect for this cookies and cream popcorn. It takes the classic white chocolate popcorn up a notch by adding sweet chocolate cookie crumbs in every bite.
How to Make White Chocolate Popcorn with Crushed Oreos
This recipe is so simple (you can find the printable copy below). All you need is freshly popped popcorn (sometimes we’ll even use skinny pop to save on time). Then we like to melt candiquik or almond bark to coat the popcorn. And then of course the Oreos will go on top. YUM!
Whenever we make white chocolate to melt over the popcorn, I prefer using vanilla candiquik, almond bark or candy melts (the ghirardelli brand). They melt quickly and smoothly in the microwave and coat the popcorn perfectly. I find if I try melting white chocolate chips it gets clumpy on the popcorn. No good.
I also like to use the regular Oreos for this recipe. For whatever reason, they just stick better. :)
Mmm look at that chocolate goodness. Now I’ve got the snack munchies… which is not a good sign, since it’s already after 10pm. Hope you enjoy this Oreo popcorn. Yay for summer and movie nights!
More Delicious Popcorn Recipes

**3.** <https://www.chelseasmessyapron.com/oreo-popcorn/>

September 26, 2021 | 2 Comments
SAVE TO RECIPE BOX
Jump to Recipe
This post may contain affiliate links. Please read my disclosure policy .
Oreo® Popcorn is the ultimate cookies-and-cream treat — movie night is begging for a big bowl of this! This simple recipe is easy to make– no baking required and only four ingredients needed!
We love a good popcorn recipe; try some of our other favorites next like this Cinnamon Roll Popcorn or Cake Batter Popcorn !
Oreo Popcorn is the perfect movie night treat!
No movie night is complete in my home without popcorn! My kids wouldn’t think of enjoying a movie without popping at least one bag! So for special occasion movie nights, I’ve started serving some “gourmet” style popcorn (this Chocolate Popcorn is a huge family favorite).
Since that chocolate popcorn is a bit more time intensive, I needed a quicker, last-minute type option which is where this Oreo Popcorn comes in. It’s ridiculously quick to make — minimal ingredients, no baking required. Plus, the popcorn doesn’t take too long to set up either, since the white chocolate hardens so quickly.
QUICK TIP
If you love chocolate and Oreos together, you’ll love these homemade chocolate covered Oreos !
What Popcorn To Use
Store-bought popcorn shortcut. Purchasing already popped popcorn makes this recipe come together a lot quicker and easier, but it’s a bit more spendy. If you’d rather pop your own, here’s what we use . Make sure to let popped corn cool completely before using it in this Oreo Popcorn recipe. Whatever popcorn you use, check the ingredient list to make sure the only ingredients being added to the popcorn is oil and salt. Purchasing a flavored or buttered popcorn will make this popcorn taste “off.” And always remember to sift through the popcorn and remove any unpopped kernels. Nobody wants to take a bite and break a tooth!
Crushing Oreos for Oreo Popcorn
We pulse whole Oreos (no need to remove the creme filling) in a high-powered blender until they resemble fine crumbs. If you don’t have a blender, pulse whole cookies in a food processor instead.
No blender and no food processor? No problem. Add the whole cookies to a large plastic bag, seal the bag without air in it, and then crush with a rolling pin or meat mallet until fine crumbs are formed.
For this popcorn we are looking to get finely crushed Oreos; big chunks of cookies won’t integrate as nicely and will mess up the texture of this treat.
Chocolate melting tips
Use high-quality chocolate chips for a better melt and a richer taste. My favorites are Ghirardelli® and Guittard® (not sponsored). Cheaper white chocolates are more resistant to melting and can often have a waxy flavor. We don’t love using almond bark in this Oreo Popcorn since it’s not nearly as flavorful. Almond bark is artificial chocolate made with vegetable fats instead of the cocoa butter that is in real chocolate!
Microwave the chocolate chips in sturdy, heat–safe bowls instead of using plastic or melamine.
To avoid burned chocolate chips, microwave the chips for 30 seconds at a time, and stir them for at least 20-25 seconds between each microwave burst. Remember, the chocolate is still melting even after it has been removed from the microwave.
QUICK TIP
Be careful when melting chocolate. If a drop of water gets in it, it may seize–get hard and grainy. If it’s overheated, it may turn cloudy and sticky. Going slowly and gradually is the best way to prevent ruined chocolate!
VARIATIONS
Oreo Popcorn Variation Ideas
Use this recipe with Golden Oreos instead of chocolate for a vanilla flavor. (Any Oreo flavor will work!)
Add a handful of miniature Oreos along with the crushed Oreos
Add in a handful of mini chocolate chips along with the crushed Oreos
Drizzle milk or semi-sweet chocolate on top of the popcorn once it’s spread out on the tray for an even richer treat.
STORAGE
Oreo Popcorn Storage
Popcorn gets stale quickly, but especially when it’s tossed with chocolate and cookie crumbs and left in an uncovered bowl!
Transfer any leftover Oreo Popcorn to a large zip-top plastic bag. Remove as much air as possible from the bag and then store in a dry, cool, dark area. Keep out of heat and sunlight where the chocolate could melt.
Oreo popcorn is best enjoyed within 3-5 days; even when stored properly it begins to soften or become stale.
We don’t recommend freezing leftovers; they thaw out softened. If you aren’t sure about being able to finish the entire recipe, cut it in half or thirds!
QUICK TIP
Quick Kernel Removal Idea: There are few things worse than crunching down on a stray unpopped kernel in your Oreo Popcorn! Here’s how to ensure they don’t sneak in: Lay one or two wire cooling racks over a large tray. Carefully pour the popped popcorn over the cooling rack(s). All the unpopped kernels will fall through the holes onto the tray. Once you’ve scooped up the popcorn and measured it for this recipe, you can dump the kernels left behind into the trash — easy!
Use leftover Oreos in one of these recipes:
Note 1: Popcorn: This is our favorite popcorn to use for this recipe . It's lightly salted, but not flavored! If you don't want to pop your own popcorn, grab an original (plain) already popped popcorn bag .
Note 2: Chocolate: We recommend high-quality chocolate chips for a better melt and a richer taste. My favorite is Ghirardelli® or Guittard® (not sponsored). Cheaper white chocolates are more resistant to melting and can often have a waxy flavor. We don't love using almond bark in this Oreo popcorn since it's not near as flavorful. (Almond bark is artificial chocolate made with vegetable fats instead of cocoa butter.) Microwave the chocolate chips in sturdy, heat-safe bowls instead of using plastic or melamine. Be careful when melting chocolate. If a drop of water gets in it, it may seize--get hard and grainy. If it's overheated, it may turn cloudy and sticky. Going slowly and gradually is the best way to prevent ruined chocolate!
Nutrition Facts
Calories: 156kcal | Carbohydrates: 21g | Protein: 3g | Fat: 7g | Saturated Fat: 4g | Polyunsaturated Fat: 1g | Monounsaturated Fat: 2g | Trans Fat: 1g | Cholesterol: 4mg | Sodium: 71mg | Potassium: 95mg | Fiber: 2g | Sugar: 12g | Vitamin A: 27IU | Vitamin C: 1mg | Calcium: 40mg | Iron: 1mg
We do our best to provide accurate nutritional analysis for our recipes. Our nutritional data is calculated using a third-party algorithm and may vary, based on individual cooking styles, measurements, and ingredient sizes. Please use this information for comparison purposes and consult a health professional for nutrition guidance as needed.
DID YOU MAKE THIS RECIPE?
I love hearing from you when you've made one of my recipes! Tag me on Instagram at @ChelseasMessyApron or leave me a comment below.
Our Favorite Products

**4.** <https://www.twosisterscrafting.com/oreo-cookie-popcorn/>

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**5.** <https://www.delish.com/cooking/recipe-ideas/a45433/oreo-popcorn-recipe/>

Step 1
Microwave popcorn according to the package's instructions. Pour into a gallon-sized resealable plastic bag.
Step 2In a small, microwave-safe bowl, add oil and white chocolate chips and stir to combine. Microwave in 20-second intervals—stirring thoroughly in between each one—until chips have melted. (This will take about 1 minute.)
Step 3Pour white chocolate into resealable bag, seal and shake until popcorn is coated with white chocolate.
Step 4Pour Oreos into resealable bag, close, and shake until the Oreo bits cover the popcorn. Pour mixture onto a platter or parchment-lined baking sheet, spreading it in an even layer, and refrigerate or set aside for 20 minutes, so the white chocolate can harden.

**6.** <https://butterwithasideofbread.com/oreo-popcorn/>

Butter with a Side of Bread
Print Recipe
Easy OREO Popcorn is a dessert popcorn made in minutes with just 3 ingredients! Popcorn, white chocolate & Oreos combine for an amazing cookies & cream treat! It’s a must-have dessert for Oreo lovers!
Popcorn is such a quick and easy snack or dessert, depending on how you want to flavor it! This time around, we are going all out, Oreo lover! Of course, this Cookies and Cream Popcorn is right up there with all of my other delicious flavored popcorn recipes.
Flavored popcorn is a perfect potluck dessert- it is very cost effective, feeds a crowd, and is so simple to make. Once you start making flavored popcorn recipes, you are not going to want to stop!
Ingredients in OREO Popcorn
-Popcorn: Air popped popcorn is the best kind to use while making flavored popcorn recipes because it is straight up, unapologetic unbuttered popcorn. You’ll want unbuttered popcorn so the chocolate sticks to the popcorn and doesn’t just slide off. If you don’t have an air popper on hand- look for a microwave bag of the all natural, unbuttered popcorn.
-Oreos: We will want both Oreo crumbs and broken up whole cookies, so grab an entire package while you are at the store.
-White Chocolate: You can use white almond bark if you’d like, but white chocolate chips work just as well.
How to make Cookies and Cream Popcorn
Making Oreo popcorn is a really easy and simple process.
First, we will start with popped, unbuttered popcorn. Remove any un-popped kernels.
Next, cover the popcorn in melted white chocolate before tossing Oreo crumbs all over the chocolate covered popcorn.
Lastly, lay the popcorn out on some parchment paper, add some Oreo cookie pieces and then drizzle everything with white chocolate.
Allow for the white chocolate to harden before breaking into pieces and serving.
Enjoy!
OREO Popcorn
Easy OREO Popcorn is a dessert popcorn made in minutes with just 3 ingredients! Popcorn, white chocolate & Oreos combine for an amazing cookies & cream treat! It's a must-have dessert for Oreo lovers!
5 from 3 votes
3/4 cup oreo cookie crumbs
10 oreos broken into pieces
1 1/2 cups white chocolate chips divided
Instructions
Pop and measure the popped popcorn into a large bowl, removing any unpopped kernels. Place about 15 Oreo cookies in a quart sized bag and smash using a jar, the flat side of a meat tenderizer or a rolling pin. Set aside.
In a microwave safe bowl, melt 1 cup of the white chocolate for about 1 minute 15 seconds. Let chocolate sit for 2 minutes, then gently stir. If it's not completely melted yet, return to the microwave in 15 second intervals, letting it sit for 1-2 minutes in between. Go slow- you don't want to seize your chocolate!
Pour the white chocolate over the popcorn and stir to evenly coat the popcorn in chocolate.
Grab the bag of crushed Oreos and, holding the bag closed most of the way, sprinkle the oreo cookie crumbs & smallest pieces over the popcorn. Gently stir until the popcorn is coated in cookie crumbs.
Spread the popcorn out onto parchment paper and sprinkle with remaining Oreo pieces.
Melt the remaining 1/2 cup of white chocolate chips and then drizzle over the top of the popcorn.
Allow the chocolate to set up before serving.
Nutrition
Calories: 451kcal | Carbohydrates: 79g | Protein: 11g | Fat: 11g | Saturated Fat: 4g | Cholesterol: 3mg | Sodium: 81mg | Potassium: 296mg | Fiber: 11g | Sugar: 15g | Vitamin A: 5IU | Vitamin C: 1mg | Calcium: 37mg | Iron: 4mg
Tried this recipe?Mention @jessicalovesbutter or tag #jessicalovesbutter !
How to easily remove un-popped Popcorn Kernels
My favorite way to do this is to pour your popped popcorn onto a cookie cooling rack. All of the big, popped popcorn will stay on top while all of the kernels will fall through the holes.
Just set your cookie cooling rack on top of a cookie sheet to catch all of the extra kernels. There is nothing worse than finding a hard kernel in your popcorn!
How to store dessert Popcorns
Storage is something that is so important when it comes to popcorn. If it is left in a bowl, uncovered, the popcorn will quickly become stale. Which we do not want! Don’t just leave it in a bowl! The best way to store your popcorn and keep it fresh is by putting it into large zip-top bags and removing as much air as possible from the top.
Check out these other delicious popcorn recipes!

**7.** <https://us.kiwilimon.com/recipe/easy-snack-recipes/oreo-popcorn>

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**8.** <https://saltandbaker.com/oreo-popcorn-recipe/>

Oreo Popcorn
by Whitney // March 10, 2022
This post may include affiliate links. As an Amazon Associate I earn from qualifying purchases.
This Oreo Popcorn is such a fun and delicious twist on movie night popcorn that takes just 5 minutes to make and 4 ingredients. The popcorn is coated in white chocolate candy melts, Oreo crumbs and salt for a sweet and salty snack the entire family will love.
If you’re a big popcorn lover and are looking for more delicious versions, then you’re in luck! My Chocolate Drizzled Popcorn , Candy Cane Popcorn Crunch , and Maple Bacon Popcorn recipes are some tasty variations you have to try!
Why This Recipe Works
New take on popcorn. When it comes to movie night popcorn, it’s always fun to mix things up! This Oreo popcorn recipe is a great way to make a snack as simple as popcorn something even more fun and delicious!
Fast and easy snack. This snack is put together in just 5 minutes! It’s perfect for a last minute treat as well.
Minimal ingredients. You don’t need a ton of ingredients to make a delicious treat! This recipe only calls for 4 ingredients and it’s so good!
Ingredient Notes
Candy Melts: I prefer using white chocolate candy melts because they don’t include stabilizers like white chocolate chips do. This means they will melt easier, more smoothly, and won’t seize up. See my recipe tips below for a hack if you are using white chocolate chips!
Oreo Crumbs: Use a rolling pin over a Ziplock bag filled with Oreos to make the crumbs, or you can put the Oreos in a food processor.
Salt: The salt is important in this Oreo popcorn because it balances out the sweetness from the chocolate and Oreo crumbs.
Step-by-Step Instructions
Add the popcorn to a large bowl. Pop the popcorn according to the instructions, then place the popped popcorn in a large bowl.
Melt the chocolate. In a microwave safe bowl, melt the candy melts. Stir every 30 seconds until completely melted and smooth.
Pour the white chocolate over the popcorn. Quickly toss to coat so chocolate doesn’t set before you add the remaining ingredients.
Add the Oreo crumbs and salt. Sprinkle the Oreo crumbs and kosher salt over the popcorn and toss until the popcorn is evenly covered. Enjoy!
Recipe Tips
Feel free to make your own air-popped popcorn or air fryer popcorn. If you are making your own, I wouldn’t butter and salt it prior to making this recipe. Just use plain since we are adding chocolate and salt.
Microwave the popcorn on half power to reduce the chance of over-popping and burning. I always pull my microwave popcorn out just before the popping stops.
If using white chocolate chips, add 2 tsp of shortening (can use vegetable shortening) to the white chips before melting them in the microwave. I’ve found that white chocolate chips are a bit more finicky to melt, but when I add the shortening I never have issues with the chocolate seizing.
If using white chocolate chips (which often times takes a tad longer to set), spread the popcorn onto a wax paper-lined baking sheet. Let set for 10 mins or so, then break apart into smaller clumps.
After adding the melted chocolate to the popcorn, toss quickly. You want the chocolate to still be melted and not set so the Oreo crumbs and the salt will stick to it.
I didn’t pulverize my Oreos because I wanted there to be some bigger chunks in there along with the crumbs.
If using table salt instead of Kosher salt, I would cut the amount by 1/3.
Variations: Use orange, green, or red candy melts to adapt this for different holidays!
Make Ahead, Storing, and Freezing
Store in airtight container for 4 days.
To freeze, store the popcorn in an airtight container in the freezer for up to 3 months. The popcorn won’t really freeze per se; it simply helps the popcorn stay fresher longer. Let the popcorn come to room temperature or you can enjoy it cold.
You can also store any popcorn kernels in the freezer to increase their shelf life. Pop from frozen.
FAQs
Can I use any flavor of Oreo cookie?
Yes you can! There are so many fun Oreo flavors out there to choose from. Grab your favorite and give it a try!
Can I use white chocolate chips instead of candy melts?
You sure can! If you are using white chocolate chips, I would recommend adding 2 tsp of shortening (or vegetable shortening) when microwaving the chips. This will help the chips melt easier, smoother and reduce the risk of seizing up. White chocolate chips include stabilizers which helps the chips hold their shape. Candy melts don’t have stabilizers so they just melt easier, smoother and don’t seize up.
Do I need to butter and salt the popcorn?
If you are making your own popcorn, I wouldn’t butter and salt it. This recipe calls for 1 tsp. Kosher salt. Because of the sweetness from the chocolate and the Oreos, the salt really helps balance out that flavor. If you are using a bag popcorn, it’s fine if it’s a buttered and salted kind. You may just want to add the salt in increments and test it until you get the right ratio.
Is this recipe like the Cookie Pop Oreo Popcorn?
Yes! This is really similar to the Cookie Pop Oreo Popcorn. It’s got lots of delicious Oreo crumbs and chunks and a smooth white chocolate coating too!
More Delicious Popcorn Recipes

**9.** <https://www.rachelcooks.com/oreo-popcorn/>

Rachel Cooks®
By: Rachel Gurk Posted: 07/02/2014
Updated: 06/17/2021
This post may contain affiliate links. Please read my disclosure policy .
Oreo popcorn is so full of Oreo cookie goodness — you won’t be able to stop eating this delicious cookies and cream popcorn.
Every time I post a new popcorn recipe, I struggle a bit about what to say about it.
It’s not because I don’t love popcorn — I do love popcorn (clearly).
I just want to say:
I love popcorn!
This popcorn is so good!
Make this popcorn!
Be obsessed with popcorn like I am!
Oreos! Oreos! Oreos!
Or something along those lines.
But that’s a little repetitive. And a little obvious.
But really — this recipe is pretty self-explanatory, is it not? I mean…OREOS. POPCORN. Oreos and popcorn!!!! Popcorn and Oreos! What more needs to be said, really?
And this popcorn recipe has double the Oreo cookie love. I crush some cookies so that each piece of popcorn is fully coated with cookies and cream but I also leave plenty of mini Oreos whole.
Everything gets coated with white chocolate to create a cohesive cookies and cream popcorn treat that you won’t be able to stop snacking on. The mini Oreo cookies are the perfect size to hang out with the popcorn — bite sized, and perfect for tossing a handful in your mouth.
So, if you love Oreo cookies and you love popcorn, you’ll obviously love this popcorn. Duh.
This Oreo Popcorn recipe was originally posted on Food Fanatic but you can also find it here!
Did you make this? Be sure to leave a review below and tag me @rachelcooksblog on Facebook , Instagram , or Pinterest !
Recipe

**10.** <https://hungryhappenings.com/oreo-popcorn/>

OREO Popcorn
This post may contain affiliate links.
Enjoy crunchy popcorn coated in creamy white chocolate speckled with OREO Cookies. This gourmet OREO Popcorn is so easy to make using just three ingredients. When packaged it makes great gifts and will be a big seller at craft shows, bake sales, or farmers’ markets.
Adding OREO Cookie pieces to white chocolate-coated popcorn not only gives the popcorn a rich chocolate flavor but it adds another layer of crunch too. The chocolate and vanilla cream sandwich cookies are the perfect mix-in to add to my basic White Chocolate Popcorn recipe.
Yesterday, I shared a recipe and step-by-step tutorial showing you how to make plain white chocolate-coated popcorn. Today, I’ll begin to share the first of many flavor options.
I decided to start by sharing a recipe to make delicious cookies and cream popcorn because it was so popular with my customers.
When you make this recipe, be sure to follow my instructions exactly so your OREO popcorn looks as good as it tastes.
The trick is to coat your popcorn with a thick layer of melted white chocolate and then sprinkle on the cookie crumbs and pieces.
If you toss the cookies and cookie crumbs into the bowl and toss it with the white chocolate, your popcorn will look grey and the cookie pieces will be hidden by a coating of white chocolate.
I want my cookies to show up because I love the contrast of the black cookies against the off-white popcorn. It’s pretty and appetizing. Grey popcorn looks dirty and unappealing.
The off-white popcorn is speckled with dark cookies but nothing looks too grey.
So, let’s make some yummy white chocolate popcorn.
What white chocolate to use to make OREO popcorn?
I prefer to use compound white chocolate, also known as confectionery coating, Candy Melts, melting wafers, Candi-Quik, or almond bark to make my white chocolate popcorn recipes.
Compound white chocolate is made using palm kernel oil or some other vegetable fat instead of cocoa butter. You can simply melt this type of chocolate and it will harden once chilled and it will remain hard as it warms to room temperature. It has a nice vanilla flavor and smooth texture.
I personally use Peter’s IceCap wafers which are available at cake and candy shops but you can also use Merckens White Wafers , Ghirardelli White Melting Wafers , Wilton Candy Melts , White Candi Quik , or any white almond bark you can find in the grocery store.
You can use pure white chocolate to make your popcorn if you prefer the flavor. But pure white chocolate is made with cocoa butter which needs to be tempered (heated and cooled to exact temperatures) in order to harden properly so be sure to read my chocolate-making tips page for detailed chocolate tempering instructions.
If you simply melt pure chocolate and chill it, the chocolate will feel hard once it comes out of the refrigerator but it will get soft as it warms to room temperature. It will make your popcorn feel a bit sticky instead of crunchy.
OREO Popcorn Recipe
White chocolate popcorn sprinkled with OREO Cookie pieces and crumbs.
Course: Desserts
Keyword: chocolate popcorn, cookies and cream, oreo, white chocolate
Servings: 12
12 OREO Cookies
9 cups (1.8 ounces) popped popcorn
16 ounces melted white compound chocolate (a.k.a. confectionery coating, candy melts, almond bark, or melting wafers)\*
Instructions
Start by breaking up 6 OREO Cookies into small pieces. Then, crush another 6 cookies into small crumbs. Set them aside in seperate bowls.
Melt the white compound chocolate using the microwave or stovetop. If using the microwave, pour the white chocolate into a microwave-safe bowl and heat it on high power for 30 second increments, stirring after each, until melted.
If using the stove, heat 1 inch of water in a medium saucepan set over low heat. Set a bowl over the saucepan so that the bowl doesn't touch the water and seals well around the top edge of the pan. Pour the white chocolate into the bowl and allow it to melt slowly, stirring it often.
If you use pure white chocolate (made with cocoa butter) be sure to temper the chocolate. See my Chocolate Making Tips page for instructions.
Then pour about 12 ounces of the melted white chocolate over the popcorn, reserving the rest to drizzle over the top.
Toss the popcorn and white chocolate together just until the popcorn is evenly coated.
Then spread it onto a parchment paper-lined baking tray.
Drizzle the remaining white chocolate over the top of the popcorn and working quickly, sprinkle the cookie pieces over the popcorn then sprinkle on the crumbs.
If you want, you can reserve a bit of white chocolate to drizzle over the cookies.
Tap the tray on the counter a few times. This will ensure the cookies stick to the white chocolate popcorn.
Chill in the refrigerator for 15 minutes until the chocolate hardens.
Then, break up the popcorn into chunks.
Don't break the pieces too small or your cookie pieces will fall off and you'll end up with popcorn crumbs.
Enjoy!
Recipe Notes
Store your cookies and cream OREO popcorn in a metal popcorn tin at room temperature for up to two months.
Or, store the popcorn in an airtight plastic container or a cellophane bag for a week or so.
\*This recipe calls for white compound chocolate which is also known as confectionery coating, Candy Melts, Candi-Quik, Merckens melting wafers, Ghirardelli Melting Wafers, or white almond bark. It is made using palm kernel oil instead of cocoa butter and it is easy to melt and will harden quickly once chilled and will remain hard once warmed to room temperature. If you use pure white chocolate, you will need to temper the chocolate (heat and cool to exact temperatures) in order for it to harden properly. Check out https://hungryhappenings.com/chocolate-making-tips/ for detailed instructions on melting and tempering pure white chocolate.
More Gourmet Popcorn Flavors

**oreo popcorn**

**1.** <https://dinnerthendessert.com/oreo-popcorn/>

Dinner, then Dessert
Jump to Recipe
This post may contain affiliate links. Read my disclosure policy .
Oreo Popcorn needs only 3 ingredients and just a few minutes to make. It’s guaranteed to make movie night a hit!
Oreo Popcorn combines two of my favorite snacks in just a few minutes and doesn’t cost you a fortune like other fancier popcorn places would charge!
Have you seen the prices on premium popcorns? When I was at the Fancy Food Show in San Fransisco I would venture to say about 5% of all the vendor booths were selling popcorn. When I did a bit of research about their products I was floored! Most of the coated popcorns are incredibly expensive.
So in comes the idea to make it at home. You may have already seen a couple of other popcorn recipes on the site but here are some alternate ideas to Oreo Popcorn if that isn’t the flavor you’re looking for (but just between us… it totally should be, this popcorn is AMAZING).
Cheddar Popcorn – One of my favorites and I made it for the blog
Caramel Popcorn – Also on the blog, and mixed with the cheddar popcorn for an awesome Chicago Popcorn mix.
Peanuts – Add peanuts to the caramel corn idea for a Cracker Jack popcorn copycat.
Smore’s – Add crushed graham crackers, marshmallows and chocolate chips to the popcorn and toss with white chocolate.
Peanut Butter – Add in powdered peanut butter to your melted white chocolate and toss.
Strawberry Creme – Add freeze dried strawberries and melted white chocolate for an awesome sweet and tart combination!
Candy Mix Ins – Add in your favorite candy whole or chopped up!
Pretzels – pretzels and white chocolate mixed together with popcorn is an awesome snack
The actual recipe and method for this popcorn really couldn’t be any easier to make. I do suggest eating it fairly quickly as popcorn tends to get stale in no time at all.
Pin this recipe now to remember it later

**2.** <https://www.iheartnaptime.net/cookies-cream-popcorn/>

I Heart Naptime
Cookies and cream popcorn – A delicious and easy no-bake dessert or snack that can be made in 10 minutes or less with only 3 ingredients! You won’t be able to put it down!
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View more
Easy Cookies and Cream Popcorn
I’ve never met anyone that doesn’t like Oreos. Not only are they delicious by themselves, but they make a great addition to desserts. This Oreo popcorn is a favorite, as well as Oreo balls , Oreo brownies and cookies and cream cookies . Yum!
One of my family’s favorite summer traditions is to have movie nights on the weekends with popcorn. We love the classic stovetop popcorn , but sometimes it’s fun to mix it up a little bit and do more of a dessert popcorn.
My kids absolutely love Oreos and we don’t buy them very often… but when we do, I find there’s always a few that break. We usually put those ones in a bag and build up a supply of cookie crumbs. Which are perfect for this cookies and cream popcorn. It takes the classic white chocolate popcorn up a notch by adding sweet chocolate cookie crumbs in every bite.
How to Make White Chocolate Popcorn with Crushed Oreos
This recipe is so simple (you can find the printable copy below). All you need is freshly popped popcorn (sometimes we’ll even use skinny pop to save on time). Then we like to melt candiquik or almond bark to coat the popcorn. And then of course the Oreos will go on top. YUM!
Whenever we make white chocolate to melt over the popcorn, I prefer using vanilla candiquik, almond bark or candy melts (the ghirardelli brand). They melt quickly and smoothly in the microwave and coat the popcorn perfectly. I find if I try melting white chocolate chips it gets clumpy on the popcorn. No good.
I also like to use the regular Oreos for this recipe. For whatever reason, they just stick better. :)
Mmm look at that chocolate goodness. Now I’ve got the snack munchies… which is not a good sign, since it’s already after 10pm. Hope you enjoy this Oreo popcorn. Yay for summer and movie nights!
More Delicious Popcorn Recipes

**3.** <https://www.chelseasmessyapron.com/oreo-popcorn/>

September 26, 2021 | 2 Comments
SAVE TO RECIPE BOX
Jump to Recipe
This post may contain affiliate links. Please read my disclosure policy .
Oreo® Popcorn is the ultimate cookies-and-cream treat — movie night is begging for a big bowl of this! This simple recipe is easy to make– no baking required and only four ingredients needed!
We love a good popcorn recipe; try some of our other favorites next like this Cinnamon Roll Popcorn or Cake Batter Popcorn !
Oreo Popcorn is the perfect movie night treat!
No movie night is complete in my home without popcorn! My kids wouldn’t think of enjoying a movie without popping at least one bag! So for special occasion movie nights, I’ve started serving some “gourmet” style popcorn (this Chocolate Popcorn is a huge family favorite).
Since that chocolate popcorn is a bit more time intensive, I needed a quicker, last-minute type option which is where this Oreo Popcorn comes in. It’s ridiculously quick to make — minimal ingredients, no baking required. Plus, the popcorn doesn’t take too long to set up either, since the white chocolate hardens so quickly.
QUICK TIP
If you love chocolate and Oreos together, you’ll love these homemade chocolate covered Oreos !
What Popcorn To Use
Store-bought popcorn shortcut. Purchasing already popped popcorn makes this recipe come together a lot quicker and easier, but it’s a bit more spendy. If you’d rather pop your own, here’s what we use . Make sure to let popped corn cool completely before using it in this Oreo Popcorn recipe. Whatever popcorn you use, check the ingredient list to make sure the only ingredients being added to the popcorn is oil and salt. Purchasing a flavored or buttered popcorn will make this popcorn taste “off.” And always remember to sift through the popcorn and remove any unpopped kernels. Nobody wants to take a bite and break a tooth!
Crushing Oreos for Oreo Popcorn
We pulse whole Oreos (no need to remove the creme filling) in a high-powered blender until they resemble fine crumbs. If you don’t have a blender, pulse whole cookies in a food processor instead.
No blender and no food processor? No problem. Add the whole cookies to a large plastic bag, seal the bag without air in it, and then crush with a rolling pin or meat mallet until fine crumbs are formed.
For this popcorn we are looking to get finely crushed Oreos; big chunks of cookies won’t integrate as nicely and will mess up the texture of this treat.
Chocolate melting tips
Use high-quality chocolate chips for a better melt and a richer taste. My favorites are Ghirardelli® and Guittard® (not sponsored). Cheaper white chocolates are more resistant to melting and can often have a waxy flavor. We don’t love using almond bark in this Oreo Popcorn since it’s not nearly as flavorful. Almond bark is artificial chocolate made with vegetable fats instead of the cocoa butter that is in real chocolate!
Microwave the chocolate chips in sturdy, heat–safe bowls instead of using plastic or melamine.
To avoid burned chocolate chips, microwave the chips for 30 seconds at a time, and stir them for at least 20-25 seconds between each microwave burst. Remember, the chocolate is still melting even after it has been removed from the microwave.
QUICK TIP
Be careful when melting chocolate. If a drop of water gets in it, it may seize–get hard and grainy. If it’s overheated, it may turn cloudy and sticky. Going slowly and gradually is the best way to prevent ruined chocolate!
VARIATIONS
Oreo Popcorn Variation Ideas
Use this recipe with Golden Oreos instead of chocolate for a vanilla flavor. (Any Oreo flavor will work!)
Add a handful of miniature Oreos along with the crushed Oreos
Add in a handful of mini chocolate chips along with the crushed Oreos
Drizzle milk or semi-sweet chocolate on top of the popcorn once it’s spread out on the tray for an even richer treat.
STORAGE
Oreo Popcorn Storage
Popcorn gets stale quickly, but especially when it’s tossed with chocolate and cookie crumbs and left in an uncovered bowl!
Transfer any leftover Oreo Popcorn to a large zip-top plastic bag. Remove as much air as possible from the bag and then store in a dry, cool, dark area. Keep out of heat and sunlight where the chocolate could melt.
Oreo popcorn is best enjoyed within 3-5 days; even when stored properly it begins to soften or become stale.
We don’t recommend freezing leftovers; they thaw out softened. If you aren’t sure about being able to finish the entire recipe, cut it in half or thirds!
QUICK TIP
Quick Kernel Removal Idea: There are few things worse than crunching down on a stray unpopped kernel in your Oreo Popcorn! Here’s how to ensure they don’t sneak in: Lay one or two wire cooling racks over a large tray. Carefully pour the popped popcorn over the cooling rack(s). All the unpopped kernels will fall through the holes onto the tray. Once you’ve scooped up the popcorn and measured it for this recipe, you can dump the kernels left behind into the trash — easy!
Use leftover Oreos in one of these recipes:
Note 1: Popcorn: This is our favorite popcorn to use for this recipe . It's lightly salted, but not flavored! If you don't want to pop your own popcorn, grab an original (plain) already popped popcorn bag .
Note 2: Chocolate: We recommend high-quality chocolate chips for a better melt and a richer taste. My favorite is Ghirardelli® or Guittard® (not sponsored). Cheaper white chocolates are more resistant to melting and can often have a waxy flavor. We don't love using almond bark in this Oreo popcorn since it's not near as flavorful. (Almond bark is artificial chocolate made with vegetable fats instead of cocoa butter.) Microwave the chocolate chips in sturdy, heat-safe bowls instead of using plastic or melamine. Be careful when melting chocolate. If a drop of water gets in it, it may seize--get hard and grainy. If it's overheated, it may turn cloudy and sticky. Going slowly and gradually is the best way to prevent ruined chocolate!
Nutrition Facts
Calories: 156kcal | Carbohydrates: 21g | Protein: 3g | Fat: 7g | Saturated Fat: 4g | Polyunsaturated Fat: 1g | Monounsaturated Fat: 2g | Trans Fat: 1g | Cholesterol: 4mg | Sodium: 71mg | Potassium: 95mg | Fiber: 2g | Sugar: 12g | Vitamin A: 27IU | Vitamin C: 1mg | Calcium: 40mg | Iron: 1mg
We do our best to provide accurate nutritional analysis for our recipes. Our nutritional data is calculated using a third-party algorithm and may vary, based on individual cooking styles, measurements, and ingredient sizes. Please use this information for comparison purposes and consult a health professional for nutrition guidance as needed.
DID YOU MAKE THIS RECIPE?
I love hearing from you when you've made one of my recipes! Tag me on Instagram at @ChelseasMessyApron or leave me a comment below.
Our Favorite Products

**4.** <https://www.twosisterscrafting.com/oreo-cookie-popcorn/>

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**5.** <https://www.walmart.com/ip/Cookie-Pop-Popcorn-Oreo-Snack-Pop-5-25-oz/472689773>

Cookie Pop Popcorn Oreo, Snack Pop, 5.25 oz.
(4.2)4.2 stars out of 59 reviews 59 reviews
USD$2.9856.8 ¢/oz
Pickup not available at Sterling Supercenter
Check availability nearby
This item is gift eligible
Learn more
Angie's BOOMCHICKAPOP Lightly Sweet Kettle Corn Microwave Popcorn, (6) 3.29 oz. bags
1223.7 out of 5 Stars. 122 reviews
PickupDelivery3+ day shipping
Similar items you might like
Based on what customers bought
More items to consider
Based on what customers bought
About this item
Nutrition information
Nutrition facts
Refer to the product label for full dietary information, which may be available as an alternative product image.
About 5 Servings Per Container
Serving Size30 g (1 1/4Cups)
Amount per serving
Vitamin D0.00mcg
0%
\* The % Daily Value (DV) tells you how much a nutrient in a serving of food contributes to a daily diet.
Calories per gram:
Fat 9 • Carbohydrate 4 • Protein 4
Product details
Two snacks combined! Oreo Cookies & popcorn delivering the delicious taste of an Oreo Cookie in a light, crunchy popcorn package! It's an incredibly satisfying popcorn combo that's big on flavor, low in calories, and guaranteed to elevate snacking for all ages. The resealable popcorn bag extends snacking occasions for the whole family. Enjoy at parties, on-the-go, a fun lunchbox surprise, or bringing the delicious popcorn flavors and textures to movie night. The low calorie, delicious Cookie Pop Oreo Popcorn elevates any snacking opportunity.
Popcorn with Oreo Cookie pieces.
Popcorn made with real Oreo Cookie pieces.
Low in calories. Only 150 calories per serving.
Resealable package.
Non GMO popcorn.
error:
We aim to show you accurate product information. Manufacturers, suppliers and others provide what you see here, and we have not verified it.
See our disclaimer

**6.** [https://www.amazon.com/oreo-popcorn/s?k=oreo+popcorn](https://www.amazon.com/oreo-popcorn/s?k=oreo%20popcorn)

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**7.** <https://hungryhappenings.com/oreo-popcorn/>

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Course: Desserts
Keyword: chocolate popcorn, cookies and cream, oreo, white chocolate
Servings: 12
12 OREO Cookies
9 cups (1.8 ounces) popped popcorn
16 ounces melted white compound chocolate (a.k.a. confectionery coating, candy melts, almond bark, or melting wafers)\*
Instructions
Start by breaking up 6 OREO Cookies into small pieces. Then, crush another 6 cookies into small crumbs. Set them aside in seperate bowls.
Melt the white compound chocolate using the microwave or stovetop. If using the microwave, pour the white chocolate into a microwave-safe bowl and heat it on high power for 30 second increments, stirring after each, until melted.
If using the stove, heat 1 inch of water in a medium saucepan set over low heat. Set a bowl over the saucepan so that the bowl doesn't touch the water and seals well around the top edge of the pan. Pour the white chocolate into the bowl and allow it to melt slowly, stirring it often.
If you use pure white chocolate (made with cocoa butter) be sure to temper the chocolate. See my Chocolate Making Tips page for instructions.
Then pour about 12 ounces of the melted white chocolate over the popcorn, reserving the rest to drizzle over the top.
Toss the popcorn and white chocolate together just until the popcorn is evenly coated.
Then spread it onto a parchment paper-lined baking tray.
Drizzle the remaining white chocolate over the top of the popcorn and working quickly, sprinkle the cookie pieces over the popcorn then sprinkle on the crumbs.
If you want, you can reserve a bit of white chocolate to drizzle over the cookies.
Tap the tray on the counter a few times. This will ensure the cookies stick to the white chocolate popcorn.
Chill in the refrigerator for 15 minutes until the chocolate hardens.
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Don't break the pieces too small or your cookie pieces will fall off and you'll end up with popcorn crumbs.
Enjoy!
Recipe Notes
Store your cookies and cream OREO popcorn in a metal popcorn tin at room temperature for up to two months.
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More Gourmet Popcorn Flavors

**8.** <https://us.kiwilimon.com/recipe/easy-snack-recipes/oreo-popcorn>

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**9.** <https://www.youtube.com/watch?v=gQm94q03rrw>

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**10.** <https://www.delish.com/cooking/recipe-ideas/a45433/oreo-popcorn-recipe/>

Step 1
Microwave popcorn according to the package's instructions. Pour into a gallon-sized resealable plastic bag.
Step 2In a small, microwave-safe bowl, add oil and white chocolate chips and stir to combine. Microwave in 20-second intervals—stirring thoroughly in between each one—until chips have melted. (This will take about 1 minute.)
Step 3Pour white chocolate into resealable bag, seal and shake until popcorn is coated with white chocolate.
Step 4Pour Oreos into resealable bag, close, and shake until the Oreo bits cover the popcorn. Pour mixture onto a platter or parchment-lined baking sheet, spreading it in an even layer, and refrigerate or set aside for 20 minutes, so the white chocolate can harden.