SEO Template for new content

Target keywords: sugar cookie popcorn, sugar cookie popcorn recipe, how to make sugar 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: **sugar cookie popcorn, sugar cookie popcorn recipe, how to make sugar cookie popcorn**

Meta description

• Optimal meta length: **160 characters**

H1

• Add all your target keywords at least one time: **sugar cookie popcorn, sugar cookie popcorn recipe, how to make sugar cookie popcorn**

Text

• Try to acquire backlinks from the following domains: [favoreatsapp.com](http://favoreatsapp.com), [heythattastesgood.com](http://heythattastesgood.com), [somethingswanky.com](http://somethingswanky.com), [12tomatoes.com](http://12tomatoes.com), [madincrafts.com](http://madincrafts.com), [sixcleversisters.com](http://sixcleversisters.com), [romper.com](http://romper.com), [homestoriesatoz.com](http://homestoriesatoz.com), [prepopsterous.com](http://prepopsterous.com), [bigoven.com](http://bigoven.com), [eurekster.com](http://eurekster.com), [eatyourbooks.com](http://eatyourbooks.com), [windowssearch-exp.com](http://windowssearch-exp.com)

• Enrich your text with the following semantically related words: **melted butter, cracker jack holiday sugar cookie popcorn, simple steps, baking sheet, candy melts, sweet and salty, movie nights, artificially flavored, sugar cookie flavor, vanilla extract, delicious holiday sugar cookie flavored coated popcorn decorated with holiday sprinkles and always a prize**

• Focus on creating more informative content. Recommended text length: **606.5**

• Make sure that your text is easy to read with the Flesch-Kincaid readability test. The readability score should be: **65.17509457762424**

• Add at least one of your target keywords: **sugar cookie popcorn, sugar cookie popcorn recipe, how to make sugar 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

sugar cookie popcorn

1. <https://www.yourhomebasedmom.com/sugar-cookie-popcorn/>

2. <https://12tomatoes.com/sugar-cookie-popcorn/>

3. <https://saygraceblog.com/yummy-frosted-sugar-cookie-popcorn/>

4. <https://www.thekitchn.com/buttered-popcorn-sugar-cookies-recipe-23213450>

5. <https://lisaspopcorn.com/products/sugar-cookie-popcorn-new>

6. <https://wishesndishes.com/sugar-cookie-popcorn/>

7. <https://www.northgatepronto.com/shop/cracker_jack_holiday_sugar_cookie_popcorn_4_oz/p/6982934>

8. <https://www.kroger.com/p/cracker-jack-holiday-sugar-cookie-popcorn/0002840057982>

9. <https://shop.trucchis.com/shop/cracker_jack_holiday_sugar_cookie_popcorn_4_oz/p/6982934>

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7. <https://raisingwhasians.com/sugar-cookie-popcorn-recipe/>

8. <https://www.bakeat350.net/2014/12/music-room-makeover-sugar-cookie-popcorn-featuring-novogratz.html>

9. <https://www.sunflourmills.com/project/sugar-cookie-popcorn/>

10. <https://princesspinkygirl.com/valentines-day-snack-mix/>

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See how competitors write about targeted keywords:

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Updated: 4/26/23
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 If you need an easy, delicious treat to giveaway to family and friends this is it.
 Popcorn is one of my favorite treats to make at the holidays and I usually make this White Chocolate Popcorn but this year I decided to switch it up a bit.
 In addition to the popcorn and white chocolate, this popcorn has a secret ingredient which makes it taste like a sugar cookie and will leave people wondering what that is that they are tasting?!
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 I pop my popcorn in an air popper and I like to use white popcorn versus yellow popcorn for this. You could also pop your corn on the stove top but using microwave popcorn may give you a slightly different flavor. After tossing it with the butter, vanilla and almond, add a bit of salt and then you are ready to coat it with the melted white chocolate .
 After the popcorn is coated, spread it out on a large baking sheet and then sprinkle with some holiday sprinkles for some fun color. I packaged it up in cellophane bags and tied it up with some cute ribbon. I keep a pile of them near my front door so when someone drops by I can send them home with a holiday treat.
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 Rated 4.5 out of 5
 Rated by 17 reviewers
 S2C Image
 Are you ready for a new, sweet treat that’s perfect for any time of year, but especially for the holidays? We’ve got this easy, tasty recipe for sugar cookie popcorn that’s got all the yummy flavors of a sugar cookie, but transformed into a sweet and slightly salty treat! Forget making and rolling out the dough, preheating the oven and trying to bake sugar cookies for just the right amount of time, this is a treat that comes together in 15 minutes and only requires the microwave. Yes!
 So to get the right sugar cookie flavor we flavored vanilla candy melts with more vanilla extract and our secret ingredient, almond extract. Pro tip: if you’re not using almond extract in your sugar cookie dough, you need to be; it enhances the overall flavor and will make your sugar cookies stand out from the rest, especially during a season practically devoted to sugar cookies (and their decoration), you want to make sure they taste as good as they look!
 Anywho, back to the popcorn. You’ve got your flavor-enhanced sugar cookie drizzle to pour over the popcorn, then it’s up to you if you want to add any further embellishment. This isn’t essential by any means, but we found adding sprinkles, sanding sugar or nonpareils to be the easiest, cutest way to add a little something extra to your sugar cookie popcorn. This sweet comes together so quickly and tastes amazing…bring it to your next party and watch people rave about it!
 Sugar Cookie Popcorn

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Yummy Frosted Sugar Cookie Popcorn
 December 5, 2016
 by Felesha 4 Comments
 This yummy Frosted Sugar Cookie Popcorn has all of the flavor and comfort without all of the hassle of cookie baking!!
 It’s beginning to smell a lot like Christmas!!! Where? In my home!!! Looking for a delicious way to celebrate your tree trimming parties??? Well, I have a yummy treat to share. This Frosted Sugar Cookie Popcorn is one of the best treats ever! It seriously only takes about 5 minutes to put this easy treat together, so it could also be a perfect gift to give to the “foodie” in your life during the Christmas season? We’re big SkinnyPop fans in this house and I wanted to put a Christmas spin on their delightful popcorn.
 Who doesn’t love frosted sugar cookies with sprinkles?!?!?! Sprinkles make everything right in the world in my opinion. 🙂 They have a way of making everyone smile, right? Ok. So no there aren’t any actual cookies in this Frosted Sugar Cookie Popcorn but it sure tastes like it and the sprinkles just make it seem so real. This treat could also be enjoyed with my super popular comforting Sugar Cookie White Hot Chocolate if you’re really into the sugar cookie thing like me!! And if you’re just a plain ole cookie fan, be sure to check out my Chunky Chocolate Walnut Cookie and my Salted Caramel and Chocolate Cookie as well. I’ve just been in a cookie kinda mood because I have one more cookie coming at you this week, Turtle Thumbprints. Super yum and I just can’t wait to share them!!
 So this skinny popcorn may not be so Skinny after this spin but at least you have a good foundation. Lol!! SkinnyPop is a non-GMO, gluten free, naturally flavored popcorn and we enjoy it often while watching movie flicks. Sometimes I even wish the movie theaters would start offering SkinnyPop because it’s a healthier option without compromising flavor. Speaking of a good foundation…God’s Word says, “ for no one can lay a foundation other than the one which is [already] laid, which is Jesus Christ.”. —1 Corinthians 3:11 (AMP). Hallelujah! I am so thankful that I am an heir of God’s grace and His unmerited favor. Say Grace and

**4.** <https://www.thekitchn.com/buttered-popcorn-sugar-cookies-recipe-23213450>

We independently select these products—if you buy from one of our links, we may earn a commission. All prices were accurate at the time of publishing.
 Credit: Photo: Joe Lingeman; Food Styling: Jesse Szewczyk
 No movie night is complete without a big bowl of buttered popcorn. The only way to improve upon the classic snack? Pair it with something sweet — which is why I created these buttered popcorn sugar cookies. Dense, chewy, and packed with sweet-and-salty flavor, these quirky cookies will become a must for movie night — or any other night.
 The best part of this recipe is that it’s surprisingly easy. You don’t need to bring your ingredients to room temperature, it doesn’t require a mixer, and it comes together in just one bowl. Here, I’ll show you how to make them in just four simple steps.
 Credit: Photo: Joe Lingeman; Food Styling: Jesse Szewczyk
 1. Pop some popcorn.
 I like to pop the popcorn on the stovetop, which lets me control the amount of salt and prevents any fake butter flavor from coming into play (we want the butter flavor to come from the cookie dough, not the popcorn!). I typically pop 1/4 cup yellow corn kernels in a Dutch oven with a bit of vegetable oil, which takes about 5 minutes total and yields 5 1/2 cups — the perfect amount for these cookies.
 With that said, you can absolutely use a bag of store-bought, pre-popped popcorn, or pop a bag of popcorn in the microwave. Just make sure it’s plain, lightly salted popcorn. If you’ve got a bag on hand that tastes pretty salty, cut back on the amount of salt you use in the dough.
 Credit: Photo: Joe Lingeman; Food Styling: Jesse Szewczyk
 2. Melt two sticks of butter.
 If you popped your popcorn on the stovetop, wipe out the pot and add the butter. You don’t want to brown it at all, just melt it completely — once it starts to sizzle, it’s done. Melting the butter gives the cookies a pleasantly dense, chewy texture, and makes it super easy to mix up the dough.
 Credit: Photo: Joe Lingeman; Food Styling: Jesse Szewczyk
 3. Mix up the dough.
 Pour the butter into a heatproof mixing bowl and let it cool for 30 minutes. Once it’s cool (but still melted!), add the sugar, eggs, and vanilla; whisk until ribbony; and then stir in the flour mixture. The dough will be soft, but that’s OK.
 Credit: Photo: Joe Lingeman; Food Styling: Jesse Szewczyk
 4. Fold in the popcorn, and bake!
 Now comes the fun part: adding the popcorn! Gently fold it into the dough, allowing your spatula to crush the pieces slightly. At first it will seem like a lot of popcorn, but remember: the popcorn is the star of this cookie, and the dough will spread a good bit as it bakes. Portion the dough onto baking sheets, sprinkle with flaky sea salt, and bake until golden-brown. Serve with your favorite flick!
 Credit: Photo: Joe Lingeman; Food Styling: Jesse Szewczyk
 Welcome to Jesse’s Cookie Club, where Studio Food Editor (and resident cookie expert) Jesse Szewczyk shares a brand-new monthly recipe that transforms a classic cookie into something new, bold, and exciting. From nutty brown butter blondies to chewy sweet potato snickerdoodles, these treats are anything but boring — and every recipe includes step-by-step photos so any level of baker can make them. Follow along and share your cookie creations using #Jessescookieclub.

**5.** <https://lisaspopcorn.com/products/sugar-cookie-popcorn-new>

 Crispy and crunchy, our pink sugar cookie popcorn is a sweet treat you won't be able to resist.
 This popcorn is made with crunchy pink and vanilla candied popcorn, a hint of pink sugar cookie flavoring.
 Perfect for a special occasion or just because, this delicious snack will satisfy your sweet tooth and bring a smile to your face. Enjoy this unique treat that's sure to be a hit with family and friends.
 Snack size contains approx. 3.5 cups
 Share size contains approx. 7 cups
 Celebrate size contains approx. 15 cups
 Share

**6.** <https://wishesndishes.com/sugar-cookie-popcorn/>

Sugar Cookie Popcorn
 posted by Ashley on February 4, 2015
 Sharing is caring!
 Tweet
 Pin
 Sugar Cookie Popcorn is the perfect Valentine’s Day dessert, party favor or gift straight from your kitchen to someone you love.
 Hi there, sugar cookie popcorn! I am back from NYC after a great long weekend.
 When I say it was “great” I am most definitely not referring to the weather. It was bitter cold to the point where the cold wind actually hurt my face and it was difficult to be out there walking around those city streets for four days. We made the most out of it and tried to take as many breaks from the cold as much as possible.
 It was the 2nd coldest weather experience I have ever had (my day in Punxsutawney, PA was definitely #1) On the bright side, we spend time with good friends and I ate a lot of good food and checked out so many new-to-me restaurants – my ideal trip! Rochester actually got over 15 inches of snow on Monday so our flight home was canceled and we ended up taking the Amtrak train home instead of waiting an extra day for our rescheduled flight – it was my first train ride!
 What was supposed to be a 7 hours train ride ended up being about 11 hours thanks to the weather. Fun times! Honestly, the Amtrak isn’t so bad. It was very comfortable with spacious seats.
 Overall, it was good to get away and have a little distraction from the “norm” and get my mind off things for a while. January was a rough month! I’m glad I had 4 whole days with my hubby and two friends to keep me smiling and laughing….and eating well.
 I’m glad to be home and not outside in -80 degree weather anymore. Back to reality (good thing I LIKE my reality).
 My mother-in-law bought me these Wilton sugar cookie candy melts a few weeks ago and my very first thought was “I’m making sugar cookie popcorn with this for Valentine’s day”. Of COURSE, when I “googled” this idea (always a bad idea) I realized I was indeed not the first person to come up with this brilliant idea.
 It is very hard to be original these days. Alas, I stuck with the plan, which was still quite different from what I found in my search, and continued on with this fun Valentine’s day treat. This sugar cookie popcorn should be eaten at all movie nights.
 The sweet and salty combination really puts this on the level of totally addicting snacks. It is popcorn that tastes like a sugar cookie – amazing. What a fun food project for the whole family to make together! Maybe on the next snow day?
 Fun fact: the red rose I used in these photos was from the flower arrangement from my brothers and I that was displayed at my dad’s calling hours and funeral. I was so glad I found a nice way to incorporate it into my blog photos.
 :::tear:::

**7.** <https://www.northgatepronto.com/shop/cracker_jack_holiday_sugar_cookie_popcorn_4_oz/p/6982934>

Sign Out
 Cracker Jack Holiday Sugar Cookie Popcorn 4 oz
 Naturally & artificially flavored. Delicious Holiday Sugar Cookie Flavored Coated Popcorn decorated with Holiday Sprinkles and always a Prize inside. The snack brand America celebrates holidays with for over 120 years. fritolay.com. Find us on: facebook.com/crackerjack. Holiday Dot Dash. Ready. Set. Race! Make a dash for the holidays. Follow these simple steps to play Dot Dash! Step 1: Download Blippar app. Step 2: Creat dot character. Step 3: Race and have fun. Questions or comments? 1-800-352-4477. Weekdays 9:00am to 4:30pm Central Time email or chat at fritolay.com. Please retain product and package.

**8.** <https://www.kroger.com/p/cracker-jack-holiday-sugar-cookie-popcorn/0002840057982>

Cracker Jack Holiday Sugar Cookie Popcorn
 Hover to Zoom
 Item 1 of 2 is selected.
 Cracker Jack Holiday Sugar Cookie Popcorn
 4 ozUPC: 0002840057982
 Sign In to Add
 Product Details
 Delicious holiday sugar cookie flavored coated popcorn decorated with holiday sprinkles and always a prize inside.
 Nutritional Information
 Potassium20mg0%
 Vitamin D0mcg0%
 \*The % Daily Value (DV) tells you how much a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice.
 Ingredients
 Corn Syrup, Sugar, Popcorn, Canola Oil, Corn Starch, Salt, Artificial Color (Yellow 5, Red 3, Blue 1, Red 40, Yellow 6, Blue 2), Soy Lecithin, Confectioner's Glaze, Carnauba Wax, Natural and Artificial Flavors, Rosemary Extract (Antioxidant), and Ascorbic Acid (Antioxidant)
 Allergen Info
 Contains Soybean and its Derivatives,Corn and Its Derivatives.
 Disclaimer
 Actual product packaging and materials may contain additional and/or different ingredient, nutritional, or proper usage information than the information displayed on our website. ...
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 Help FAQs Privacy Center Contact Us Customer Comments Digital Coupons Policy My Prescriptions FAQs Recall Alerts Give Feedback Accellion Incident
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 Grocery Delivery Deli/Bakery Ordering Digital Coupons Gift Card Mall Mobile App Receipt Survey Invitation Recipes My Lists Store Locator Weekly Ad Money Services
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 ONLINE SERVICES
 Grocery Delivery Digital Coupons Gift Card Mall Mobile App Receipt Survey Invitation Recipes Shopping List Store Locator Weekly Ad Money Services
 ONLINE SERVICES

**how to make sugar cookie popcorn**

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 I love it when that happens, when people can’t quite identify a flavor they are tasting. The secret ingredient in this recipe is some vanilla extract and almond extract! You mix the two together in with some melted butter and pour that over your popcorn before adding the white chocolate coating.
 I pop my popcorn in an air popper and I like to use white popcorn versus yellow popcorn for this. You could also pop your corn on the stove top but using microwave popcorn may give you a slightly different flavor. After tossing it with the butter, vanilla and almond, add a bit of salt and then you are ready to coat it with the melted white chocolate .
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Steps
 1
 In 3-quart saucepan, melt butter over low heat. Add vanilla and marshmallows; cook, stirring constantly, until marshmallows are completely melted. Remove from heat.
 2
 In large bowl, place crumbled baked cookies and popcorn. Add marshmallow mixture; mix lightly until everything is evenly coated. Cool 1 or 2 minutes.
 3
 Line cookie sheet with waxed paper. Spray hands with cooking spray to prevent sticking. Shape mixture into 20 to 25 (2- to 3-inch) balls; place on cookie sheet. Sprinkle balls lightly with decorative sugar.
 4
 Insert lollipop stick halfway through each ball, squeezing ball with hands so it forms to stick; return to cookie sheet. Let stand until mixture is firm, about 20 minutes.
 5
 When balls are firm, cover with plastic wrap and tie with ribbon to give as a gift.
 Tips from the Pillsbury Kitchens
 tip 1
 Approximately 1 1/2 bags of microwave popcorn will give you 8 cups of popped corn.
 tip 2
 Marshmallow mixture can be melted in the microwave in 1-minute intervals, stirring in between to prevent overcooking.
 tip 3
 Nuts, coconut, dried fruit and other treats can be folded into the mixture after you add the marshmallow to the cookie-popcorn mix.
 tip 4
 Four or five popcorn pops can be placed in a coffee mug to give as a gift.
 Nutrition Information

**5.** <https://www.thekitchn.com/buttered-popcorn-sugar-cookies-recipe-23213450>

We independently select these products—if you buy from one of our links, we may earn a commission. All prices were accurate at the time of publishing.
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 4. Fold in the popcorn, and bake!
 Now comes the fun part: adding the popcorn! Gently fold it into the dough, allowing your spatula to crush the pieces slightly. At first it will seem like a lot of popcorn, but remember: the popcorn is the star of this cookie, and the dough will spread a good bit as it bakes. Portion the dough onto baking sheets, sprinkle with flaky sea salt, and bake until golden-brown. Serve with your favorite flick!
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 Welcome to Jesse’s Cookie Club, where Studio Food Editor (and resident cookie expert) Jesse Szewczyk shares a brand-new monthly recipe that transforms a classic cookie into something new, bold, and exciting. From nutty brown butter blondies to chewy sweet potato snickerdoodles, these treats are anything but boring — and every recipe includes step-by-step photos so any level of baker can make them. Follow along and share your cookie creations using #Jessescookieclub.

**6.** <https://wishesndishes.com/sugar-cookie-popcorn/>

Sugar Cookie Popcorn
 posted by Ashley on February 4, 2015
 Sharing is caring!
 Tweet
 Pin
 Sugar Cookie Popcorn is the perfect Valentine’s Day dessert, party favor or gift straight from your kitchen to someone you love.
 Hi there, sugar cookie popcorn! I am back from NYC after a great long weekend.
 When I say it was “great” I am most definitely not referring to the weather. It was bitter cold to the point where the cold wind actually hurt my face and it was difficult to be out there walking around those city streets for four days. We made the most out of it and tried to take as many breaks from the cold as much as possible.
 It was the 2nd coldest weather experience I have ever had (my day in Punxsutawney, PA was definitely #1) On the bright side, we spend time with good friends and I ate a lot of good food and checked out so many new-to-me restaurants – my ideal trip! Rochester actually got over 15 inches of snow on Monday so our flight home was canceled and we ended up taking the Amtrak train home instead of waiting an extra day for our rescheduled flight – it was my first train ride!
 What was supposed to be a 7 hours train ride ended up being about 11 hours thanks to the weather. Fun times! Honestly, the Amtrak isn’t so bad. It was very comfortable with spacious seats.
 Overall, it was good to get away and have a little distraction from the “norm” and get my mind off things for a while. January was a rough month! I’m glad I had 4 whole days with my hubby and two friends to keep me smiling and laughing….and eating well.
 I’m glad to be home and not outside in -80 degree weather anymore. Back to reality (good thing I LIKE my reality).
 My mother-in-law bought me these Wilton sugar cookie candy melts a few weeks ago and my very first thought was “I’m making sugar cookie popcorn with this for Valentine’s day”. Of COURSE, when I “googled” this idea (always a bad idea) I realized I was indeed not the first person to come up with this brilliant idea.
 It is very hard to be original these days. Alas, I stuck with the plan, which was still quite different from what I found in my search, and continued on with this fun Valentine’s day treat. This sugar cookie popcorn should be eaten at all movie nights.
 The sweet and salty combination really puts this on the level of totally addicting snacks. It is popcorn that tastes like a sugar cookie – amazing. What a fun food project for the whole family to make together! Maybe on the next snow day?
 Fun fact: the red rose I used in these photos was from the flower arrangement from my brothers and I that was displayed at my dad’s calling hours and funeral. I was so glad I found a nice way to incorporate it into my blog photos.
 :::tear:::

**7.** <https://raisingwhasians.com/sugar-cookie-popcorn-recipe/>

Raising Whasians
 Make this delicious sugar cookie popcorn recipe for a festive holiday snack! This post was sponsored by Redbox as part of a program with Influence Central. I received complimentary products to facilitate my review
 Sugar Cookie Popcorn Recipe
 Munch, Munch!
 Must be the holidays because lately I just can’t stop snacking! One of my favorite snacks in the whole world? Popcorn. It’s my weakness. You can’t catch me watching a movie at home (or out for that matter) without me munching away on a handful of popcorn. So with Christmas here, what better way to celebrate than with a twist on my favorite snack, perfect for gifting! Ready to indulge with me? Sugar Cookie Popcorn. YES!!!
 This Sugar Cookie Popcorn Recipe will have your taste buds singing with Christmas joy! A combo of sweet and salty and buttery and Christmas-y….Ah-mazing! Ready to make your own? Here’s the delicious and easy recipe (and be sure to scroll down for a FUN giveaway!):
 Oh yes! That’s right, that’s REAL pieces of sugar cookie goodness in every crunchy bite of popcorn!
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 About Christie
 I’m Christie, Korean mom to 2 biracial “whasians.” A Florida gal who loves crafts, travel & any excuse to eat! Read more...
 6.0K shares

**8.** <https://www.bakeat350.net/2014/12/music-room-makeover-sugar-cookie-popcorn-featuring-novogratz.html>

A Music Room for Kiddo and Sugar Cookie Popcorn for You!
 We'll start with the music room...
 And, we'll end with some rockin' Sugar Cookie Popcorn!
 So, our little family lives in a little 3-bedroom house. Mr. E and I share one bedroom (That would be awkward, otherwise.) Kiddo has one bedroom, and we call the extra bedroom "the guest room." I always feel weird saying that...it makes it sound like we have a library, gift wrap room, salon, parlor, etc. etc.
 "Jeeves, please attend to the guest room."
 Anyway...the "guest room" was just an average ol' room that saw guests maybe once a year. Otherwise, the bed served as a holding area for cookie cutters that needed to be put away. Meanwhile, the walls of kiddo's room were closing in on him as he accumulated multiple keyboards, guitars, and the like.
 Over the summer, I had the idea to convert our extra room to a music room. Kiddo would have more space, and he could actually invite friends over to play music. (I almost typed "jam" there, but I felt like I my 1980s was showing.) ;)
 As with most of my ideas, I did not follow through. UNTIL, I got an email from team Novogratz. I've been a fan of the Novogratz designs ever since they did a makeover of the Ree's girls' room . SO cute!
 The 9 by Novogratz is a line of home furnishings and bedding...it's fun, it's colorful, it's bright, it's happy. You will never believe what store carries it. ( WALMART !) No way! Way!
 So, the fun tomato red metal bed (the cutest bed and biggest bargain!) and bedding was our jumping off point for the music room. It was exactly what I wanted. It makes a perfect day bed and extra seating for friends. A colorful, happy place for music.
 (Most of the pillows on the bed are Novogratz...8 ball pillow is from Ikea and green runway pillow is from 08 Left .)
 Find the full line of Novogratz home furnishings here .
 Now...we also needed a sweet treat to celebrate our music room and Sugar Cookie Popcorn it is.
 So easy, so sweet, so fun!
 Those dishes? Yep...they're Novogratz, too. These are from Macy's . I love them. I have a thing for COLOR if you haven't noticed. ;)
 Sugar Cookie Popcorn
 2 TBSP salted butter, melted
 3/4 teaspoon vanilla extract
 1.5 bags Sugar Cookie Candy Melts (on sale at Michaels!)
 1/2 cup slivered almonds
 sprinkles (I used two kinds)
 sparkling sugar
 Divide the popped popcorn onto two large cookie sheets. Fish out any unpopped kernels.
 Stir extracts into the melted butter. Drizzle the butter mixture over the popcorn and toss. Sprinkle with a few pinches of kosher salt and toss again.
 Melt the candy melts on 50% power in the microwave. Start melting for 1 minute, stir, then at 30-second intervals, stirring after each, until melted. Pour over the popcorn and toss. Toss in the slivered almonds.
 Add the sprinkles and sanding sugar over the top. Toss lightly. Let sit for an hour or so until completely set.
 From our little family to yours...we wish you a colorful and sweet 2015!
 \*This post was sponsored by The Novogratz . All opinions are my own. I tried to make all of the popcorn my own, but Mr. E ate most of it.\*
 SHARE:

**9.** <https://www.sunflourmills.com/project/sugar-cookie-popcorn/>

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

**10.** <https://princesspinkygirl.com/valentines-day-snack-mix/>

Sugar Cookie Popcorn Recipe
 Sugar Cookie Popcorn
 This Valentine’s Day Popcorn recipe is easy to make and is fun to make along with your kids. It is super easy to make and you can use our favorite Sugar Cookie Recipe or even opt to make it easier by using store-bought dough.
 This can be made ahead of time and packaged in cute baggies to give out as gifts!
 VAlentine’s Snack Mix Ingredients
 Here’s what we used for our version of this recipe, but you can really add or delete anything you want. You really cannot mess it up!
 Favorite Sugar Cookie Recipe
 Vanilla almond bark
 Valentine’s Day sprinkles
 You will also need parchment paper and mini heart cookie cutters (this set comes with all kinds of other cute shapes too!).
 How to Make Sugar Cookie Popcorn
 Prepare your favorite sugar cookies according to recipe directions. Use a mini cookie cutter to cut out small hearts. Depending on the recipe, you’ll get about 90-100 hearts. Do not discard the cookie dough scraps. Let cookies cool when they come out of the oven.
 Melt the pink Candy Melts according to package directions and drizzle over the tops of the cooled cookies.
 Sprinkle with sprinkles and allow to dry.
 Spread the remaining cookie dough scraps out on the baking sheet and bake. Once it cools, break up the sugar cookie until it’s a coarse, sand-like texture.
 Spread out parchment paper over a large surface.
 Pour out the popcorn and pretzels and toss together.
 In a medium bowl, melt almond bark in the microwave, stirring every 30 seconds until melted.
 Drizzle the almond bark over the popcorn and pretzels.
 Sprinkle the crushed sugar cookie dough and sprinkles over the top. With clean hands, gently toss the mixture until the popcorn and pretzels are coated. Allow to dry.
 Once dry, add in mini sugar cookies. Pour into serving bowls or packages.
 Pro-Tip – I roll out my dough to be about ¼ of an inch thick for the hearts!
 Can I use store-bought dough?
 Yes, you can! However, you may not be able to get 100 cookies out of the mix so you’ll need to buy extra.
 Can I mix it all in a bowl instead?
 Yes, if you have a bowl big enough to hold everything, you can! I always find it easier to spread out parchment paper to be cover 2×4 feet and mix everything on that surface.
 How do I store the popcorn?
 Once dry, store in an airtight container. This is best eaten within 2-3 days of preparing.
 Can I make this for other holidays?
 Yes! You can use mini cookie cutter for any season; Christmas trees, bunny rabbits for Easter, stars for the 4th of July. Just swap out the colors of the candy melts and sprinkles and you’re good to go for any season!
 How long does it take to prepare?
 The sugar cookie recipe I use doesn’t need to be chilled before-hand so preparing the cookies goes rather quickly. Assembly time is about 1 hour, which included baking cookies, drizzling in chocolate and allowing them to dry. Dry time is about 30 minutes.
 How many will this serve?
 You can fill about 20 treat bags with this recipe.

**sugar cookie popcorn recipe**

**1.** <https://www.yourhomebasedmom.com/sugar-cookie-popcorn/>

Updated: 4/26/23
 This post may contain affiliate links. Please see disclosure policy here .
 Sugar Cookie Popcorn tastes just like a sugar cookie. It’s covered in white chocolate and has a few secret ingredients!
 If you need an easy, delicious treat to giveaway to family and friends this is it.
 Popcorn is one of my favorite treats to make at the holidays and I usually make this White Chocolate Popcorn but this year I decided to switch it up a bit.
 In addition to the popcorn and white chocolate, this popcorn has a secret ingredient which makes it taste like a sugar cookie and will leave people wondering what that is that they are tasting?!
 How to Make Sugar Cookie Popcorn
 I love it when that happens, when people can’t quite identify a flavor they are tasting. The secret ingredient in this recipe is some vanilla extract and almond extract! You mix the two together in with some melted butter and pour that over your popcorn before adding the white chocolate coating.
 I pop my popcorn in an air popper and I like to use white popcorn versus yellow popcorn for this. You could also pop your corn on the stove top but using microwave popcorn may give you a slightly different flavor. After tossing it with the butter, vanilla and almond, add a bit of salt and then you are ready to coat it with the melted white chocolate .
 After the popcorn is coated, spread it out on a large baking sheet and then sprinkle with some holiday sprinkles for some fun color. I packaged it up in cellophane bags and tied it up with some cute ribbon. I keep a pile of them near my front door so when someone drops by I can send them home with a holiday treat.
 Check out more of my favorite holiday treats:

**2.** <https://12tomatoes.com/sugar-cookie-popcorn/>

Glazed Sugar Cookie Popcorn
 Rated 4.5 out of 5
 Rated by 17 reviewers
 S2C Image
 Are you ready for a new, sweet treat that’s perfect for any time of year, but especially for the holidays? We’ve got this easy, tasty recipe for sugar cookie popcorn that’s got all the yummy flavors of a sugar cookie, but transformed into a sweet and slightly salty treat! Forget making and rolling out the dough, preheating the oven and trying to bake sugar cookies for just the right amount of time, this is a treat that comes together in 15 minutes and only requires the microwave. Yes!
 So to get the right sugar cookie flavor we flavored vanilla candy melts with more vanilla extract and our secret ingredient, almond extract. Pro tip: if you’re not using almond extract in your sugar cookie dough, you need to be; it enhances the overall flavor and will make your sugar cookies stand out from the rest, especially during a season practically devoted to sugar cookies (and their decoration), you want to make sure they taste as good as they look!
 Anywho, back to the popcorn. You’ve got your flavor-enhanced sugar cookie drizzle to pour over the popcorn, then it’s up to you if you want to add any further embellishment. This isn’t essential by any means, but we found adding sprinkles, sanding sugar or nonpareils to be the easiest, cutest way to add a little something extra to your sugar cookie popcorn. This sweet comes together so quickly and tastes amazing…bring it to your next party and watch people rave about it!
 Sugar Cookie Popcorn

**3.** <https://saygraceblog.com/yummy-frosted-sugar-cookie-popcorn/>

Yummy Frosted Sugar Cookie Popcorn
 December 5, 2016
 by Felesha 4 Comments
 This yummy Frosted Sugar Cookie Popcorn has all of the flavor and comfort without all of the hassle of cookie baking!!
 It’s beginning to smell a lot like Christmas!!! Where? In my home!!! Looking for a delicious way to celebrate your tree trimming parties??? Well, I have a yummy treat to share. This Frosted Sugar Cookie Popcorn is one of the best treats ever! It seriously only takes about 5 minutes to put this easy treat together, so it could also be a perfect gift to give to the “foodie” in your life during the Christmas season? We’re big SkinnyPop fans in this house and I wanted to put a Christmas spin on their delightful popcorn.
 Who doesn’t love frosted sugar cookies with sprinkles?!?!?! Sprinkles make everything right in the world in my opinion. 🙂 They have a way of making everyone smile, right? Ok. So no there aren’t any actual cookies in this Frosted Sugar Cookie Popcorn but it sure tastes like it and the sprinkles just make it seem so real. This treat could also be enjoyed with my super popular comforting Sugar Cookie White Hot Chocolate if you’re really into the sugar cookie thing like me!! And if you’re just a plain ole cookie fan, be sure to check out my Chunky Chocolate Walnut Cookie and my Salted Caramel and Chocolate Cookie as well. I’ve just been in a cookie kinda mood because I have one more cookie coming at you this week, Turtle Thumbprints. Super yum and I just can’t wait to share them!!
 So this skinny popcorn may not be so Skinny after this spin but at least you have a good foundation. Lol!! SkinnyPop is a non-GMO, gluten free, naturally flavored popcorn and we enjoy it often while watching movie flicks. Sometimes I even wish the movie theaters would start offering SkinnyPop because it’s a healthier option without compromising flavor. Speaking of a good foundation…God’s Word says, “ for no one can lay a foundation other than the one which is [already] laid, which is Jesus Christ.”. —1 Corinthians 3:11 (AMP). Hallelujah! I am so thankful that I am an heir of God’s grace and His unmerited favor. Say Grace and

**4.** <https://www.pillsbury.com/recipes/sugar-cookie-popcorn-pops/17a75c17-adc1-4652-9423-2b8cd59b1989>

Steps
 1
 In 3-quart saucepan, melt butter over low heat. Add vanilla and marshmallows; cook, stirring constantly, until marshmallows are completely melted. Remove from heat.
 2
 In large bowl, place crumbled baked cookies and popcorn. Add marshmallow mixture; mix lightly until everything is evenly coated. Cool 1 or 2 minutes.
 3
 Line cookie sheet with waxed paper. Spray hands with cooking spray to prevent sticking. Shape mixture into 20 to 25 (2- to 3-inch) balls; place on cookie sheet. Sprinkle balls lightly with decorative sugar.
 4
 Insert lollipop stick halfway through each ball, squeezing ball with hands so it forms to stick; return to cookie sheet. Let stand until mixture is firm, about 20 minutes.
 5
 When balls are firm, cover with plastic wrap and tie with ribbon to give as a gift.
 Tips from the Pillsbury Kitchens
 tip 1
 Approximately 1 1/2 bags of microwave popcorn will give you 8 cups of popped corn.
 tip 2
 Marshmallow mixture can be melted in the microwave in 1-minute intervals, stirring in between to prevent overcooking.
 tip 3
 Nuts, coconut, dried fruit and other treats can be folded into the mixture after you add the marshmallow to the cookie-popcorn mix.
 tip 4
 Four or five popcorn pops can be placed in a coffee mug to give as a gift.
 Nutrition Information

**5.** <https://wishesndishes.com/sugar-cookie-popcorn/>

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**6.** <https://www.thekitchn.com/buttered-popcorn-sugar-cookies-recipe-23213450>

We independently select these products—if you buy from one of our links, we may earn a commission. All prices were accurate at the time of publishing.
 Credit: Photo: Joe Lingeman; Food Styling: Jesse Szewczyk
 No movie night is complete without a big bowl of buttered popcorn. The only way to improve upon the classic snack? Pair it with something sweet — which is why I created these buttered popcorn sugar cookies. Dense, chewy, and packed with sweet-and-salty flavor, these quirky cookies will become a must for movie night — or any other night.
 The best part of this recipe is that it’s surprisingly easy. You don’t need to bring your ingredients to room temperature, it doesn’t require a mixer, and it comes together in just one bowl. Here, I’ll show you how to make them in just four simple steps.
 Credit: Photo: Joe Lingeman; Food Styling: Jesse Szewczyk
 1. Pop some popcorn.
 I like to pop the popcorn on the stovetop, which lets me control the amount of salt and prevents any fake butter flavor from coming into play (we want the butter flavor to come from the cookie dough, not the popcorn!). I typically pop 1/4 cup yellow corn kernels in a Dutch oven with a bit of vegetable oil, which takes about 5 minutes total and yields 5 1/2 cups — the perfect amount for these cookies.
 With that said, you can absolutely use a bag of store-bought, pre-popped popcorn, or pop a bag of popcorn in the microwave. Just make sure it’s plain, lightly salted popcorn. If you’ve got a bag on hand that tastes pretty salty, cut back on the amount of salt you use in the dough.
 Credit: Photo: Joe Lingeman; Food Styling: Jesse Szewczyk
 2. Melt two sticks of butter.
 If you popped your popcorn on the stovetop, wipe out the pot and add the butter. You don’t want to brown it at all, just melt it completely — once it starts to sizzle, it’s done. Melting the butter gives the cookies a pleasantly dense, chewy texture, and makes it super easy to mix up the dough.
 Credit: Photo: Joe Lingeman; Food Styling: Jesse Szewczyk
 3. Mix up the dough.
 Pour the butter into a heatproof mixing bowl and let it cool for 30 minutes. Once it’s cool (but still melted!), add the sugar, eggs, and vanilla; whisk until ribbony; and then stir in the flour mixture. The dough will be soft, but that’s OK.
 Credit: Photo: Joe Lingeman; Food Styling: Jesse Szewczyk
 4. Fold in the popcorn, and bake!
 Now comes the fun part: adding the popcorn! Gently fold it into the dough, allowing your spatula to crush the pieces slightly. At first it will seem like a lot of popcorn, but remember: the popcorn is the star of this cookie, and the dough will spread a good bit as it bakes. Portion the dough onto baking sheets, sprinkle with flaky sea salt, and bake until golden-brown. Serve with your favorite flick!
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 1.5 bags Sugar Cookie Candy Melts (on sale at Michaels!)
 1/2 cup slivered almonds
 sprinkles (I used two kinds)
 sparkling sugar
 Divide the popped popcorn onto two large cookie sheets. Fish out any unpopped kernels.
 Stir extracts into the melted butter. Drizzle the butter mixture over the popcorn and toss. Sprinkle with a few pinches of kosher salt and toss again.
 Melt the candy melts on 50% power in the microwave. Start melting for 1 minute, stir, then at 30-second intervals, stirring after each, until melted. Pour over the popcorn and toss. Toss in the slivered almonds.
 Add the sprinkles and sanding sugar over the top. Toss lightly. Let sit for an hour or so until completely set.
 From our little family to yours...we wish you a colorful and sweet 2015!
 \*This post was sponsored by The Novogratz . All opinions are my own. I tried to make all of the popcorn my own, but Mr. E ate most of it.\*
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**9.** <https://www.sunflourmills.com/project/sugar-cookie-popcorn/>

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**10.** <https://princesspinkygirl.com/valentines-day-snack-mix/>

Sugar Cookie Popcorn Recipe
 Sugar Cookie Popcorn
 This Valentine’s Day Popcorn recipe is easy to make and is fun to make along with your kids. It is super easy to make and you can use our favorite Sugar Cookie Recipe or even opt to make it easier by using store-bought dough.
 This can be made ahead of time and packaged in cute baggies to give out as gifts!
 VAlentine’s Snack Mix Ingredients
 Here’s what we used for our version of this recipe, but you can really add or delete anything you want. You really cannot mess it up!
 Favorite Sugar Cookie Recipe
 Vanilla almond bark
 Valentine’s Day sprinkles
 You will also need parchment paper and mini heart cookie cutters (this set comes with all kinds of other cute shapes too!).
 How to Make Sugar Cookie Popcorn
 Prepare your favorite sugar cookies according to recipe directions. Use a mini cookie cutter to cut out small hearts. Depending on the recipe, you’ll get about 90-100 hearts. Do not discard the cookie dough scraps. Let cookies cool when they come out of the oven.
 Melt the pink Candy Melts according to package directions and drizzle over the tops of the cooled cookies.
 Sprinkle with sprinkles and allow to dry.
 Spread the remaining cookie dough scraps out on the baking sheet and bake. Once it cools, break up the sugar cookie until it’s a coarse, sand-like texture.
 Spread out parchment paper over a large surface.
 Pour out the popcorn and pretzels and toss together.
 In a medium bowl, melt almond bark in the microwave, stirring every 30 seconds until melted.
 Drizzle the almond bark over the popcorn and pretzels.
 Sprinkle the crushed sugar cookie dough and sprinkles over the top. With clean hands, gently toss the mixture until the popcorn and pretzels are coated. Allow to dry.
 Once dry, add in mini sugar cookies. Pour into serving bowls or packages.
 Pro-Tip – I roll out my dough to be about ¼ of an inch thick for the hearts!
 Can I use store-bought dough?
 Yes, you can! However, you may not be able to get 100 cookies out of the mix so you’ll need to buy extra.
 Can I mix it all in a bowl instead?
 Yes, if you have a bowl big enough to hold everything, you can! I always find it easier to spread out parchment paper to be cover 2×4 feet and mix everything on that surface.
 How do I store the popcorn?
 Once dry, store in an airtight container. This is best eaten within 2-3 days of preparing.
 Can I make this for other holidays?
 Yes! You can use mini cookie cutter for any season; Christmas trees, bunny rabbits for Easter, stars for the 4th of July. Just swap out the colors of the candy melts and sprinkles and you’re good to go for any season!
 How long does it take to prepare?
 The sugar cookie recipe I use doesn’t need to be chilled before-hand so preparing the cookies goes rather quickly. Assembly time is about 1 hour, which included baking cookies, drizzling in chocolate and allowing them to dry. Dry time is about 30 minutes.
 How many will this serve?
 You can fill about 20 treat bags with this recipe.