

Ingredients

❖ Vanilla/White Chocolate JELL-O

❖Cold Milk

Oreos

Popsicle Sticks

Popsicle Molds (Optional)

Plastic Cups (Optional)











Fun Changes...

- ❖ Want your popsicles to be chocolate but only have vanilla or white chocolate Jell-O? Before you make the Jell-O, add in ¼ cup of cocoa powder to the vanilla powder and continue making the recipe.
- *Don't like Oreos? Add in chopped fruit, Fruity Pebbles, colorful sprinkles...mix in melted Nutella or Lotus...you can add just about anything to this basic pop recipe!
- Note that this recipe is based on a 5.1 oz. Jell-O box. Adjust milk per package if using a smaller or larger box.

Step 1:

Open the Jello-O pudding mix and pour the entire packet into a large bowl.

Pour in 3 cups of COLD milk to the powdered mixture. Mix together until totally smooth and creamy.

The pudding pops won't set if you use soy or rice milk. Almond milk may work. A good substitute would be coconut milk because it's thick and creamy.



Step 2:

Chop or crush some Oreo cookies, about 6-8 of them. You want them to be chunky pieces, not crumbled.

Pour the cookies into the pudding mixture and stir gently until they combine in.

Crush another 6-8 cookies into small, crumbled pieces. You can do this in a food processor. Put this aside, since it will be the topping.



Step 3:

It's time to assemble your popsicles.

If you'd like, put a whole Oreo cookie on the bottom of the cup. If using a popsicle mold, stick it in so it's standing up. You can skip this.

Pour in the Oreo pudding mixture into the cup/mold and fill it up 3/4 to the top.

Sprinkle the crushed Oreos on top to cover the pudding popsicles.



Step 4:

Close the popsicle molds with the sticks and cover.

If using cups, cover the cups with a small piece of silver foil.

Make a slit in the silver foil in the middle and stick the popsicle stick into the slit. Push the popsicle stick halfway down.

Freeze covered overnight or until solid.





Let's see your masterpiece!

