

deals

2X monthly!

December 17–December 30, 2025

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**Endangered Species
Chocolate
Chocolate Bar**
selected varieties

\$3.79

3 oz



**Enjoy Life
Chocolate Chips**
selected varieties

\$5.79

9 oz

Cheers to holiday deals!

**Immaculate
Organic
Cinnamon Rolls**

\$5.29

17.5 oz



**Kerrygold
Butter**
selected varieties

\$4.99

8 oz



**Traditional Medicinals
Organic Tea**
selected varieties

\$4.79

16 ct



**Rao's
Pasta Sauce**
selected varieties

\$6.79

24 oz



**Organic Valley
Organic Shredded
Cheese**
selected varieties

\$3.79

6 oz



**Health-Ade
Organic Kombucha**
selected varieties

2/\$6

16 oz



**Bubbies
Sauerkraut**
selected varieties

\$6.49

25 oz



**Chocolove
Chocolate Bar**
selected varieties

2/\$6

3.2 oz



**Angie's
BoomChickaPop
Popcorn**
selected varieties

2/\$6

4.4-7 oz



Look for new deals on **December 31!**



Indulge in decadent chocolate made with simple ingredients like cacao, unrefined coconut sugar, and cocoa butter - all organic and Fairtrade.



HU
Organic Chocolate Bar
selected varieties

\$3⁷⁹
2.1 oz

Edward & Sons
Bouillon Cubes
selected varieties

\$1⁸⁹

2.2-3.1 oz



Crown Prince Natural
Smoked Oysters
selected varieties

\$2⁹⁹

3 oz



Frontier Co-Op
Organic Ground
Ceylon Cinnamon

\$4⁴⁹

1.76 oz



Decadent Chocolate Mug Cake

8 MIN • MAKES 1

INGREDIENTS

¼ cup all-purpose flour
2 tablespoons cocoa powder
2 tablespoons cane sugar
¼ teaspoon baking powder
⅛ teaspoon grated nutmeg
6 tablespoons whole milk
1 tablespoon avocado oil
2 tablespoons chocolate, chopped

DIRECTIONS

- 1 Whisk together dry ingredients in a 12-ounce mug.
- 2 Add milk and oil to the dry ingredients. Stir until smooth and there are no lumps. Top with chopped chocolate.
- 3 Place mug in microwave and cook for 1 minute. Continue to cook in 10 second increments until cake has set. Allow cake to cool for 5–10 minutes before eating.



Everything but the Bagel Keto Cheeseball

20 MIN • SERVES 4 • GLUTEN-FREE, KETO

INGREDIENTS

8 ounces cream cheese, softened
 ½ cup shredded cheddar cheese
 ¼ cup grated parmesan cheese
 ¼ teaspoon sea salt
 2 teaspoons of your favorite spice blend

DIRECTIONS

- 1 Mix cream cheese, cheddar, Parmesan, and salt until well combined.
- 2 Form mixture into a ball and chill for one hour in refrigerator.
- 3 When ready to serve, sprinkle or roll cheeseball in spice blend.
- 4 Serve with your favorite veggies, crackers, or chips.



Green Valley
Organic Lactose Free
Cream Cheese



\$3.99

8 oz

Miyoko's Creamery
Organic Pourable
Plant Milk Mozzarella



\$4.79

16 oz

Van's
Waffles

selected varieties



\$3.99

9-12.4 oz



Vibrant Health
Green Vibrance

selected varieties



\$48.99

11.64 oz

Andalou Naturals
Shampoo or Conditioner

selected varieties



\$6.79

11.5 oz

Cinnamon Apple Chunk Cake

50 MIN • SERVES 8 • VEGETARIAN

INGREDIENTS

1 ½ cups flour
1 teaspoon ground cinnamon
½ teaspoon baking soda
½ teaspoon sea salt
½ cup cane sugar
½ cup almond oil
2 eggs
3 tablespoons buttermilk
1 cup chopped apples

Topping

½ teaspoon cinnamon
1 tablespoon cane sugar
½ cup powdered sugar
1–2 teaspoons milk

DIRECTIONS

- 1 Preheat oven to 350°F. Grease an 8-inch cast iron skillet and set aside.
- 2 In a small bowl, whisk together flour, cinnamon, baking soda, and sea salt.
- 3 In a medium bowl, combine sugar, oil, eggs until pale in color. Stir in buttermilk.
- 4 Add dry ingredients and mix until just combined. Fold in chopped apple and pour batter into prepared cast iron skillet. Combine remaining sugar and cinnamon and sprinkle on top of batter.
- 5 Bake 40–45 minutes or until a tester inserted in the center comes out clean.
- 6 Stir together powdered sugar and milk until smooth and drizzle over cooled cake.



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