deals



December 17-December 30, 2025





Endangered Species Chocolate Chocolate Bar

selected varieties

\$379

3 oz



Enjoy Life Chocolate Chips

selected varieties

\$549

9 oz

Cheers to holiday deals!

Immaculate Organic Cinnamon Rolls

\$**5**79

17.5 oz

IMMAGULATE ORANIC Cinnamon Rolls

\$549

selected varieties

Kerrygold

Butter

8 oz

Kerrygolo Pure Irish Butter Traditional Medicinals
Organic Tea

selected varieties

\$479

16 ct



Rao's
Pasta Sauce
selected varieties

\$679

24 oz

Bubbies

Sauerkraut

selected varieties



BUBBIES

NET CONTENTS 25 FL. OZ. (1.56 PT) 739 m

Organic Valley Organic Shredded Cheese

selected varieties

\$379

6 oz

3.2 oz



Health-Ade Organic Kombucha

selected varieties

2/\$6

16 oz



Chocolove Chocolate Bar

selected varieties

2/\$6



Angie's BoomChickaPop Popcorn

selected varieties

4.4-7 oz

2/\$6



25 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

\$79

2.2-3.1 oz



Magic Organic Chocolate

selected varieties

2/\$5

2.93 oz



TCHO
Organic Chocolate Bar

selected varieties

2/\$6



2.1 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

1/8 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.



Crown Prince Natural Smoked Oysters

selected varieties

3 oz



San Pellegrino **Sparkling Water**

750 ml

Green Valley



Simply Orange Juice

selected varieties



46 oz



Miyoko's Creamery **Organic Lactose Free Organic Pourable Cream Cheese** Plant Milk Mozzarella



Goat Milk Butter

8 oz

Meyenberg



16 oz



Andalou Naturals Shampoo or Conditioner

selected varieties



8 oz



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

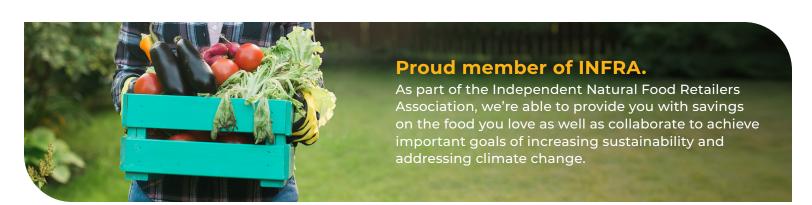
Topping

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.





INFRA Deals are available at participating Independent Natural Food Retailers Association member store locations.

For more information and a complete listing, please visit **www.naturalfoodretailers.com** or scan this code.



SW-B