

# 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

**\$5.49**

9 oz

**Cheers to holiday deals!**

**Immaculate  
Organic  
Cinnamon Rolls**

**\$5.79**

17.5 oz



**Kerrygold  
Butter**  
selected varieties

**\$5.49**

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

**\$5.99**

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

**\$3.79**  
2.1 oz

**Edward & Sons**  
Bouillon Cubes  
selected varieties

**\$1.79**

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
- ⅛ teaspoon grated nutmeg
- 6 tablespoons whole milk
- 1 tablespoon avocado oil
- 2 tablespoons chocolate, chopped

### DIRECTIONS

- Whisk together dry ingredients in a 12-ounce mug.
- Add milk and oil to the dry ingredients. Stir until smooth and there are no lumps. Top with chopped chocolate.
- 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

**\$2<sup>79</sup>**

3 oz



### San Pellegrino Sparkling Water

**\$2<sup>29</sup>**

750 ml



### Simply Orange Juice

selected varieties

**\$4<sup>29</sup>**

46 oz



### Green Valley Organic Lactose Free Cream Cheese

**\$3<sup>99</sup>**

8 oz



### Miyoko's Creamery Organic Pourable Plant Milk Mozzarella

**\$4<sup>79</sup>**

16 oz



### Meyenberg Goat Milk Butter

**\$5<sup>99</sup>**

8 oz



### Andalou Naturals Shampoo or Conditioner

selected varieties

**\$6<sup>79</sup>**

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.

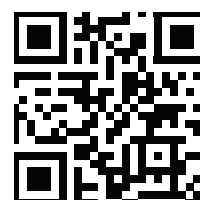


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SW-B