



Down to Earth

NATURAL FOODS

2X monthly!

December 17–December 30, 2025

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**Endangered Species
Chocolate
Chocolate Bar**
selected varieties

\$3.99

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

\$6.49

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

\$6.79

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

Crown Prince Natural
Smoked Oysters
selected varieties



\$2.99

3 oz

Little Secrets
Crispy Chocolate Wafers
selected varieties



2/\$4

1.4 oz

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

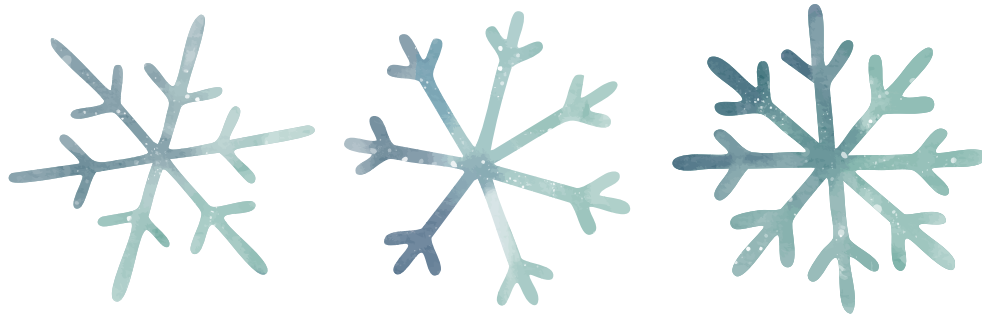
- 1 Mix cream cheese, cheddar, Parmesan, and salt until well combined.
- 2 Form mixture into a ball and chill for one hour in refrigerator.
- 3 When ready to serve, sprinkle or roll cheeseball in spice blend.
- 4 Serve with your favorite veggies, crackers, or chips.



San Pellegrino
Sparkling Water

\$2²⁹

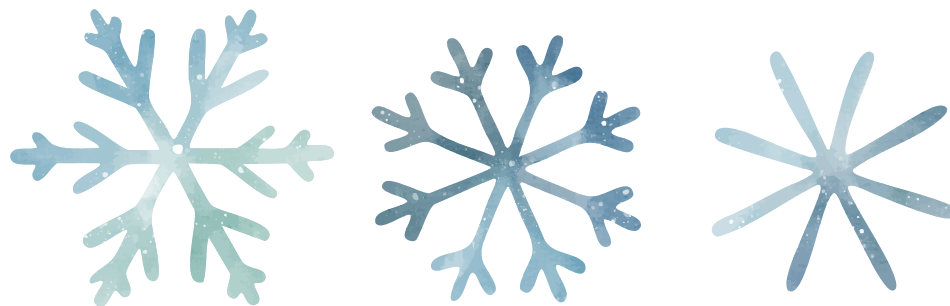
750 ml



Green Valley
Organic Lactose Free
Cream Cheese

\$3⁹⁹

8 oz



Miyoko's Creamery
Organic Pourable
Plant Milk Mozzarella

\$4⁷⁹

16 oz



Feel Good Foods
Gluten Free Egg Rolls
selected varieties

\$6⁴⁹

9 oz



Van's
Waffles
selected varieties

\$3²⁹

9-12.4 oz



Woodstock
Organic Frozen Vegetables
selected varieties

2/\$6

10 oz



Vibrant Health
Green Vibrance
selected varieties

\$48⁹⁹

11.64 oz



Booda Organics
Organic Booda Butter
Daily Moisturizer

\$9⁹⁹

2.3 oz



Andalou Naturals
Shampoo or Conditioner
selected varieties

\$6⁷⁹

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.

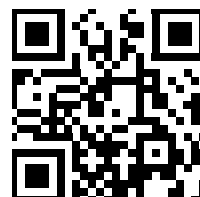


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