# deals

Now 2x monthly!

April 9-April 29, 2025





Bob's Red Mill Organic Flour

selected varieties

\$**6**29

5 lb



If You Care
Parchment Baking Paper
70 sq ft

**\$499** 

### Make memorable meals with these deals

Wholesome Sweeteners
Organic Brown Sugar

selected varieties

**\$429** 

24 oz

Quinn Snacks Filled Pretzel Nuggets selected varieties



5.8-7 oz



Immaculate Baking Company Organic Flaky Biscuits

\$399

16 oz



Hu
Organic Chocolate Bar
selected varieties

2/\$7

2.1 oz



Wholeson

Cascadian Farm Organic Cereal

selected varieties

2/\$6

8.6-13.5 oz



Siete Tortilla Chips selected varieties

**\$3**99

5 oz



C2O Coconut Water

selected varieties

2/\$4

17.5 oz



Health-Ade Organic Kombucha

selected varieties

16 oz

2/\$6



Califia Farms Almondmilk

selected varieties

**\$**379

48 oz







Annie's Promise for Better: a promise to choose nutritious and pantry-worthy ingredients, to add yumminess to every kid's meal, and to use organic ingredients that are forever kind to the planet.



Annie's **Organic Bunny Crackers** 

selected varieties

7.5 oz



Annie's **Organic Cheddar Cheesy Smiles** 

4 oz



Annie's Mac & Cheese

selected varieties

5.25-6 oz

#### Daiya **Deluxe Mac & Cheese**

selected varieties

10.6 oz



**Primal Kitchen** Mayo with Avocado Oil

selected varieties

12 oz



Angie's BoomChickaPop **Popcorn** 

selected varieties



**KIND Nut Bar** 

selected varieties



1.4 oz

**Alter Eco Organic Chocolate Bar** 

selected varieties







Rice-obsessed since 1937. We exist to grow the highest quality rice using organic and regenerative farming practices because the health of our bodies and our planet depend on it.



**Lundberg Family Farms** Lundberg Family Farms **Organic Rice Pouches** 

selected varieties

selected varieties

**Organic Rice Cakes** 

2 lb

8.5 oz

**Little Secrets Dark Chocolate Peanut Butter Pieces** 

**\$4**49

5 oz

**Mavuno Harvest Organic Dried Fruit** 



2 oz



Color from School States State Little DARK CHOCOLATE





St. Dalfour **French Fruit Spread** 

selected varieties

10 oz



Hand-crafted near Bordeaux, France, our family follows a traditional French recipe, sweetening handselected fruit with vineyardripened grape juice. Smallbatch cooking ensures the most delicious, highestquality fruit spread.

Frontier Co-Op **Organic Ground Cinnamon** 

**\$4**79

1.76 oz



Farmer's Market **Organic Pumpkin Puree** 

15 oz



#### Let's Do Organic **Organic Shredded Coconut**

selected varieties

8-8.8 oz

Simple Mills



## **Strawberry Lemonade Cupcakes**

1 HR 30 MIN · MAKES 18-20 · VEGETARIAN

#### INGREDIENTS

3 cups all-purpose flour or cake flour 1 cup buttermilk

4 teaspoons baking powder

½ teaspoon sea salt 12 tbps (1 ½ sticks) unsalted butter, softened

1 ½ cups cane sugar

3 egg whites

Zest and juice of 2 medium lemons

1 lb unsalted butter, softened

10 ripe strawberries, halved

2 cups confectioner's sugar, sifted 34 cup strawberry jam, divided



**Almond Flour Baking Mix** 

9-12.9 oz



One Degree Organics **Organic Sprouted Cereal** 

selected varieties

8-10 oz



#### DIRECTIONS

1 Preheat oven to 350°F. In a medium bowl, whisk together flour, baking powder, and salt.

2 In a large mixing bowl or the bowl of a stand mixer, cream butter and cane sugar together until pale in color. Whisk in egg whites until batter is smooth.

**3** Fold in half the dry ingredients, then half the buttermilk and repeat. Fold in lemon zest and juice.

4 Line two cupcake pans with cupcake liners and fill 3/3 full of batter. Bake for 20 minutes (rotating pans halfway through baking) or until a toothpick inserted in the centers come out clean. Set aside to cool completely.

5 Cream butter and add sifted confectioner's sugar. Beat frosting until smooth then mix in ½ cup of strawberry jam. Place in a piping bag fitted with a star piping tip.

**6** To decorate cupcakes, pipe frosting in a circular pattern over the top of the cupcake leaving a well in the center. Place a teaspoon of strawberry jam in the center of the frosting. Top cupcakes with a strawberry half.



Bring some small family farm goodness to your spring baking with Organic Valley. All Organic Valley dairy products are made with organic milk from pasture-raised cows for undeniably delicious flavor.



Organic Valley Organic Cream Cheese

selected varieties

**\$3**49

8 oz



Organic Valley Organic Ghee

selected varieties

**\$749** 

7.5-13 oz



Organic Valley Organic Butter

selected varieties

\$899

16 oz

Zevia Zero Sugar Soda

selected varieties

**\$5**79

6/12 oz



REBBL Organic Functional Beverages

selected varieties

2/\$7

12 oz



ROAR Organic Organic Vitamin Enhanced Beverage

selected varieties

**\$7**69

18 oz



**Green Valley Organic Cream Cheese** 

Miyoko's CREAMERY®

For plant-curious foodies seeking delicious and kinder food choices, Miyoko's Creamery is an organic plant milk creamery that crafts the world's finest vegan cheese & butter, empowering them to choose good food that nurtures good in our world.





Miyoko's Kitchen Organic Plant Milk Butter

**\$4**29

8 oz



8 oz



selected varieties





**Gaia Herbs Turmeric Supreme Extra Strength** 



60 vcap

**Natural Factors** Whole Earth & Sea Women's Multivitamin & Mineral





REFILL ALL-ONE!



Dr. Bronner's **Organic Castile Liquid Soap** 

selected varieties

32 oz



Himalaya **Toothpaste** 

60 tab

selected varieties

4-5.29 oz



**Desert Essence Toothpaste** 

selected varieties

6.25 oz



DrTung's **Smart Floss** 

30 yd





Vital Proteins **Collagen Peptides** 

selected varieties



**Vital Proteins Marine Collagen** 



**Vital Proteins Collagen Peptides** 

selected varieties

7.8 oz

20 oz

\*Technically, it's made of 80% paperboard with over 90% plastic reduction across all canister offerings based on 2023 numbers versus the amount of plastic in the same number of canisters in 2025.

VITAL PROTEINS®

90% Less Plastic, 100% Yes. Meet our blue paperboard tub.\*

10 oz

# **Natural Dyed Eggs**

1-2 HR

#### **INGREDIENTS**

1 quart water
2 tablespoons white vinegar
Hard boiled eggs
For pink eggs: 2 medium beets,
shredded or 2 tablespoons beet
powder

For blue eggs: ½ small red cabbage For orange eggs: 4 yellow onion skins For yellow eggs: 2 tablespoons ground turmeric

#### **DIRECTIONS**

- 1 Place water and one natural coloring agent into a 2-quart pot and bring to a boil. Reduce heat and simmer for 15–30 minutes. Cool mixture and strain each mixture into a separate bowl using a fine sieve. Stir in vinegar.
- **2** Place hard boiled eggs into respective dyes for 20 minutes, longer for deeper color.





**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.

