deals

2X monthly!

December 16–December 29, 2026

Scan to **download!**



Simple Mills Almond Flour Baking Mixes
selected varieties

$5.49

9-12.9 oz

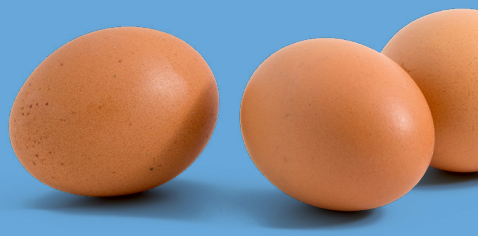




Vital Farms Pasture Raised Eggs

$6.79

1 doz



Festive Flavors for Every Celebration

Lily's Baking Chips
selected varieties



$7.49

9 oz

Kerrygold Butter
selected varieties



$4.79

8 oz

Amy's Pizza
selected varieties



$8.29

13-15.3 oz

Crunchmaster Crackers
selected varieties



2/$5

3.54-4 oz

Stacy's Pita Chips
selected varieties



2/$6

6.75-7.33 oz

PUR Gum
selected varieties



2/$6

55 ct



Look for new deals on **December 30!**

alter eco

A Better Kind of Indulgence

Start the year deliciously. Alter Eco crafts rich, organic chocolate with thoughtfully sourced ingredients, proving that a more intentional choice can still be seriously indulgent.



Alter Eco Organic Chocolate Bar
selected varieties

$3.79

2.65-2.82 oz

Chocolove Chocolate Bar
selected varieties



2/$7

2.9-3.2 oz

Tony's Chocolonely Chocolate Bar
selected varieties



$4.99

6.35 oz

Miss Jones Baking Co Organic Frosting
selected varieties



$4.79

11.29-11.98 oz

Enjoy Life Chocolate Chips
selected varieties



$6.29

9 oz

Frontier Co-Op Organic Ground Cinnamon



$4.29

1.76 oz





ENDANGERED SPECIES CHOCOLATE

Great Chocolate. Great Cause.

Every purchase helps support a healthier future for endangered species. Together, we're working to restore the habitats wildlife depend on by helping remove 1,000,000 pounds of plastic and debris from oceans, rivers, and coastlines by 2028.



Endangered Species Chocolate Bar
selected varieties

2/$7

3 oz

ORGANIC MARY'S GONE CRACKERS™

More holiday moments start with Mary's. Made with organic ingredients and packed with fiber and protein, our gluten-free crackers bring something for everyone to your holiday spread, from charcuterie boards to festive appetizers.



Mary's Gone Crackers Organic Crackers
selected varieties

2/$7
4 oz



Mary's Gone Crackers Organic Super Seed Crackers
selected varieties

2/$7
4 oz

Angie's BoomChickaPop Popcorn
selected varieties



2/$5
4.4-7 oz

Kettle Potato Chips
selected varieties

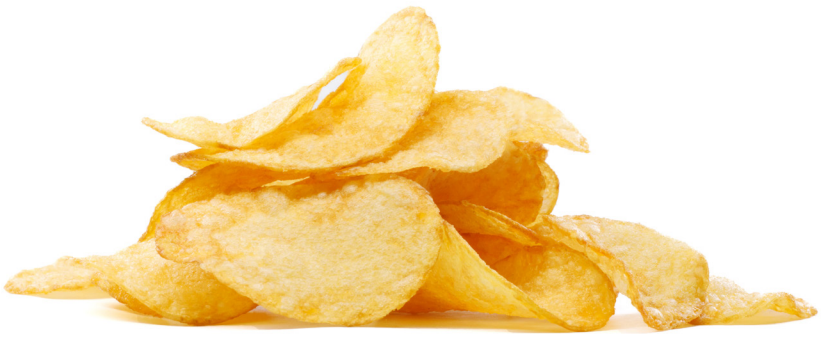


2/$6
4.25-5 oz

Vegan Rob's Plant Based Puffs
selected varieties



2/$6
3.5 oz



Traditional Medicinals Organic Tea
selected varieties



$4.49
16 ct

San Pellegrino Sparkling Water



$2.29
750 ml

HOPWTR Sparkling Hop Water
selected varieties



$7.49
6/12 oz

HAPPY HOLIDAYS





Edward & Sons Bouillon Cubes
selected varieties



$2.29

2.2-3.1 oz

Crown Prince Natural Smoked Oysters
selected varieties



$3.29

3 oz

St. Dalfour French Fruit Spread
selected varieties



$4.29

10 oz



Organic Valley Butter
selected varieties



$7.99

16 oz

Earth Balance Organic Whipped Plant Butter Spread



$4.79

13 oz

Green Valley Organic Lactose Free Cream Cheese



$3.79

8 oz

BelGioioso Fresh Mozzarella Cheese Ball



$2.79

8 oz

Little Sesame Hummus
selected varieties



2/$7

8 oz

GT's COCOYO
selected varieties



$4.49

8 oz

Aura Cacia
Organic Castor Oil



$3.79

4 oz

derma e
Anti-Wrinkle Renewal Cream



$16.99

4 oz

Pranarom
Organic Essential Oil
selected varieties



$6.49

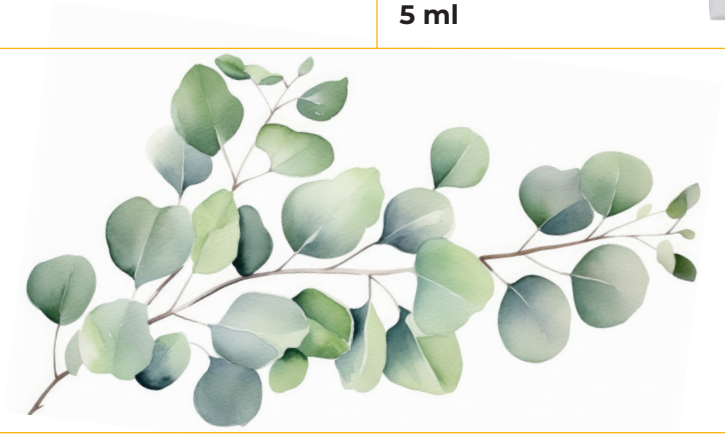
5 ml

If You Care
Parchment Baking Paper



$4.99

70 sqft





Give a Little Good This Holiday Season

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ShopTheGoodCollective.com

Cran-Rosemary Focaccia

2 HR, 40 MIN · MAKES 2 LOAVES · PLANT-BASED



INGREDIENTS

1 cup warm water (115° F)
2 ½ teaspoons active dry yeast
6 tablespoons olive oil, divided
3 cups all-purpose flour
1 teaspoon sea salt
3 tablespoons fresh chopped rosemary leaves
½ - ¾ cup cranberry sauce
Flake Salt for garnish

DIRECTIONS

1. Whisk together the warm water, active dry yeast, and 2 tablespoons olive oil. Set aside for a few minutes until the mixture gets foamy.
2. In a large bowl, whisk together the flour and sea salt. Make a well in the center.
3. Pour the yeast mixture into the well and stir until the dough almost comes together.
4. Transfer the dough to a lightly floured surface. Add 2 tablespoons olive oil and knead until the dough is smooth and elastic, approximately 5 minutes.
5. Shape the dough into a smooth ball and place it in a lightly oiled container. Cover and allow the dough to rise until doubled in volume, approximately 40–120 minutes.
6. Lightly deflate the dough and divide it into two equal portions.
7. Shape each portion into a circle approximately 7–8 inches in diameter. Place the rounds on a parchment-lined sheet tray, leaving space between them. Two loaves can be placed on a full-size sheet tray.
8. Brush the dough with the remaining 2 tablespoons olive oil. Cover and allow to rise again until doubled in size, approximately 40 minutes. Preheat oven to 425° F and place an oven-safe skillet on the bottom rack.
9. Remove the cover and gently dimple the dough with your fingertips. Sprinkle with the chopped rosemary and flake salt. Dollop or lightly spread the cranberry sauce over the surface then dimple again.
10. Put the bread into the oven and carefully add 1 cup of ice cubes to the hot skillet to create steam. Bake for 18–20 minutes, or until golden brown.



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Prices & varieties may vary by location. Some items or varieties may not be available at all stores or on the same days during the promotion window. | Proud member of infra