

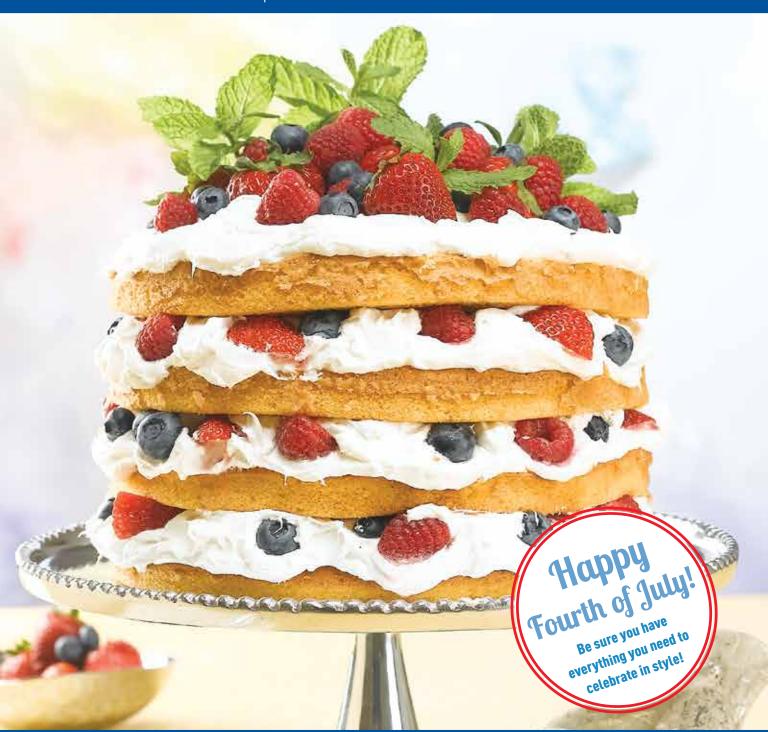
In This Issue:

Recipe:

Layered Strawberry & Blueberry Cake page 1

Recipe:

Crab and Shrimp Cake page 6





Layered Strawberry & Blueberry Cake

CAKE:

1/2 cup HT Butter, softened

1 cup HT Sugar, divided

2 large egg yolks

1 tsp. HT Vanilla Extract

2 tsp. grated lemon zest

2 cups cake flour

2 tsp. HT Baking Powder

1/4 tsp. salt

1/3 cup Almond Breeze Unsweetened Almond Milk

1/4 cup lemon juice

4 large egg whites

FILLING:

1 cup chopped fresh strawberries

1 cup fresh blueberries

3 Tbsp. sugar

3 cups whipped cream

strawberries; garnish

blueberries; garnish

Grease two 9 inch round baking pans and set aside. In a large bowl, mix butter and 3/4 cup sugar. Add egg yolks, vanilla and lemon zest; mix well. Combine flour, baking powder and salt; add to creamed mixture alternately with milk and lemon juice. In another bowl, beat egg whites on medium speed until soft peaks form. Beat in remaining sugar, 1 tablespoon at a time, on high until stiff glossy peaks form. Fold into batter. Pour into pans. Bake at 350° for 25 minutes or until a toothpick comes out clean. Cool for 10 minutes before removing from pans to wire racks. Cool cakes completely. In a bowl, combine the chopped strawberries, blueberries and sugar; let stand for 30 minutes. Place one cake layer on a serving plate; top with berries and half of the cream mixture. Top with the remaining cake and cream mixture. Garnish with berries.





Selected Varieties; 10 oz.

Manitoba Harvest Granola

4.99









25.4 fl. oz.

Kitu Super Vanilla Creamer

2/\$6



10 oz

The Jackfruit Company Jackfruit Ripe

4.99



12 fl. oz.

Just Egg Plant Based Scramble

8.99





Selected Varieties; 10 oz.

Barney Butter Almond Butter



13 oz.

Melt Organic Rich & Creamy Melt Spread

3.99





Selected Varieties; 17 oz.

Three Bakers Bread



6 oz. Old Bay Original Seasoning

3.99



Selected Varieties; 12 oz. The New Primal Paleo Sauces 6.99



Harris Teeter

Selected Varieties; 5 fl. oz. Cholula

Hot Sauce

2/\$6



Selected Varieties; 12 oz. Crosse & Blackwell **Seafood Sauces**

2/\$4



24 oz. Organicville Organic Ketchup

4.99





12. oz. Marukan Ponzu Soy Dressing **3.99**



Selected Varieties; 12.3 to 15 oz.
Patak's
Simmer Sauce
2/\$7

32 fl. oz. O Olive Oil Organic Apple Cider Vinegar

7.49

organic





10 to 14 oz.

Nature's Earthly

Choice Italian
Pearled Farro
or Milled Flax

5.29

organic



8 oz

Nature's Earthly Choice Hemp Seed

6.99



12 oz.

Nature's Earthly Choice Quinoa or Tri-Colored Quinoa

5.99

Earthy
Choice
Qdinoa



All items priced with VIC Savings Card

VIC

Selected Varieties; 16 oz.

Desert Pepper Salsa

2.99



12 oz.

Xochitl Patriotic Tortilla Chips

2/\$7



Selected Varieties; 8 oz.

Karma Nuts Cashews

6.99



Selected Varieties; 7 oz.

Bhuja Snacks

2/\$6

GLUTE! FREE



Selected Varieties; 24 oz.

Suckerpunch Pickle Spears

6.49



Selected Varieties; 7 oz.

Tate's Bake Shop Cookies

5.29





Crab and Shrimp Cakes

1/2 cup HT Mayonnaise

2 eggs; beaten

2 Tbsp. dijon mustard

1 shallot

1 tsp. salt

1/8 tsp. cayenne pepper

1/2 lb. cooked shrimp, chopped

2 cans crab meat, drained

4 oz. Dare Breton crackers, crumbled

Selected Varieties; 8 to 8.8 oz.

Dare Breton or

Grainsfirst Crackers

2.99

Breton

Combine mayonnaise, eggs, and mustard. Add shallot, salt, and cayenne. Fold in shrimp and crabmeat, and Breton crackers. Shape into disks and sauté for 12 minutes or until golden brown.

Courtesy of www.darefoods.com

Selected Varieties; 4-6.7 fl. oz.

Q Drinks
Beverages

4.99

Selected Varieties; 59.2 fl. oz.

Jose Cuervo

Margarita Miyers

Margarita Mixers
7.49

Selected Varieties; 4-12 fl. oz.

Barritt's Ginger Beer

6.99



12 fl. oz.

Stirrings Dirty Martini Mix or Simply Syrup

5.49



Selected Varieties; 25.4 fl. oz



4-12 fl. oz.

Ale-8-One Ginger Ale

4.79



25.3 fl. oz.

Gerolsteiner Sparkling Apple Drink

2.69



6-16.9 fl. oz.

Gerolsteiner Mineral Water

6.99



25.3 fl. oz.

Gerolsteiner Mineral Water

1.79

