

BROWSE THROUGH OUR CATALOG OR JUMP STRAIGHT TO:

TOP PICKS for everyone on your list GET INTO THE SPIRIT!

holiday teas for merrymaking

GIFT GIVING MADE EASY

gift packs for every budget

THE SWEETEST GIFT

Chocolates, cookies and treats-oh my!



FOR HER, FOR HIM

shop by recipient

FOR TEA LOVERS, FOR KIDS

shop by recipient

WINTER WARMTH

teas to heat you up from head to toe

GIFT A CUP OF GOOD CHEER a unique style for everyone

CHEWY CHOCOLATE PEPPERMINT TEA COOKIES

gluten-free, light & delicious



SEASON'S GREETINGS!

Our gift to you!

TAKE 15% OFF through December 31,2012

Enter the code **GIVENGET** at checkout.

START SHOPPING



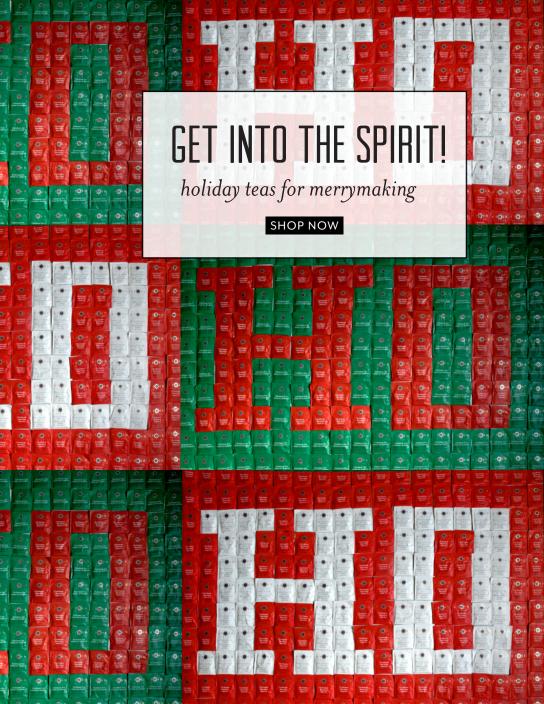
By Alaina Ho & Megan Rolerkite

Offer Details: 15% off your purchase at StashTea.com valid until 11:59 PM PT Monday, December 31, 2012. Enter coupon code GIVENGET on the final checkout page. Discount will be shown on final checkout page. Offer cannot be applied retroactively. Not valid for cash or cash equivalent. Offer only applies to online purchases. Cannot be combined with other offers. One time use per customer.











gift packs for every bud

SHOP NOW

GRI

18 TEA BAGE





HE SWEETEST GIFT

lates, cookies and treats—oh my!

MOONST

8

Christmas efreeh

SHOP NOW



SURPRISES

Dream.

Ty

ORIG HON STIC

Natural Clover Ho,

STICKS • HET WT 3 OZ (85g)

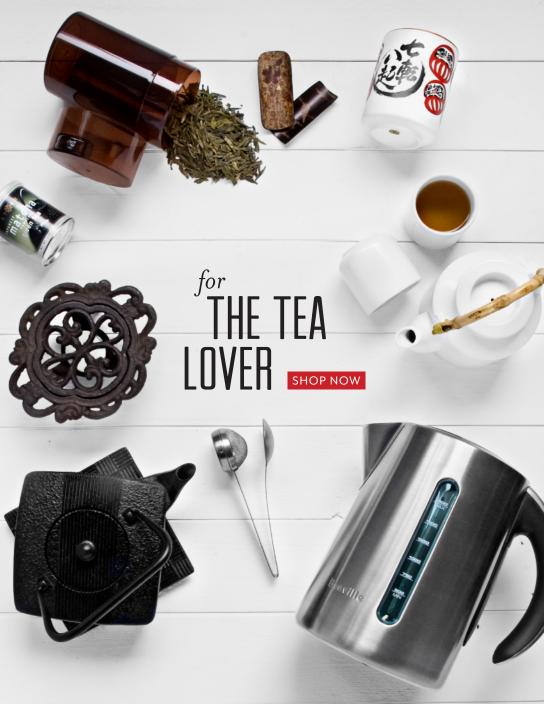
that pack a big punch

HOP NOW

题









WINTER WARMTH







GIFT A CUP OF GOOD CHEER

a unique style for everyone

SHOP NOW





CHEWY CHOCOLATE PEPPERMINT TEA COOKIES

1 tbsp

1/8 cup

milk

Andes[™] peppermint

crunch baking chips

Gluten-free, light & delicious!

1½ cuppowdered sugar½ cupcocoa powder½ tspbaking powder2egg whites

1/8 tsp salt

Start by preheating the oven to 350°F. Line your baking sheet with either parchment paper or foil. Spray the foil with a light coat of oil.

In a large mixing bowl, stir together the powdered sugar, salt, cocoa powder and baking powder. Combine the egg whites and milk in a small bowl, then add to the dry ingredients and mix.

Drop scoops of batter onto your baking sheet. Sprinkle the peppermint chips over the cookies.

Bake for 15 minutes (adjust for less time for smaller cookies). Take the cookies out of the oven and set on a baking rack. Once cool, enjoy with a hot cup of tea.











Our gift to you! **TAKE 15% OFF** through December 31,2012

Enter the code **GIVENGET** at checkout.

START SHOPPING















