



♥ RECIPE

Pineapple Coconut Bars

Author: Lindsay *Prep Time:* 15 minutes *Cook Time:* 35 minutes

Total Time: 50 minutes *Yield:* 16-20 Bars *Category:* Dessert

Method: Oven *Cuisine:* American

Description

These **Pineapple Coconut Bars** are the perfect tropical dessert recipe. One bite and you'll feel like you're sipping a piña colada on your favorite beach!

Ingredients

Shortbread Crust

1/2 cup (112g) salted butter, room temperature

1 cup (130g) all-purpose flour

1/2 cup (103g) sugar

Filling and Toppings

1 cup (207g) sugar

2 tbsp (16g) all-purpose flour

1/4 tsp baking powder

1/4 tsp salt

2 large eggs

1 1/2 tsp vanilla

1/2 – 1 cup chopped walnuts, optional

1 1/2 cups (113g) flaked coconut

1 (20 oz) can crushed pineapple, drained

Whipped cream, optional

Maraschino cherries, optional

Instructions

Make the Crust

- 1 Line the bottom of 9×9 pan with parchment paper that sticks up above the edges on two sides. Grease the other sides. Preheat oven to 350°F.
- 2 Mix all ingredients for the crust together in a mixer bowl on low speed. It'll be very crumbly at first, but will eventually form a ball.
- 3 Press dough evenly into the bottom of the pan.
- 4 Pre-bake crust at 350°F for 10-15 minutes. Set aside.

Make the Filling

- 1 Whisk together sugar, flour, baking powder and salt in a medium sized bowl.
- 2 Add eggs and vanilla and mix until well combined.
- 3 Stir in walnuts, coconut and drained pineapple until fully incorporated.
- 4 Spread mixture evenly over crust.
- 5 Bake for 20-25 minutes, until edges are golden.
- 6 Allow to cool completely then chill in the fridge for at least 20 minutes.
- 7 Lift the bars out of the pan and cut into squares on a cutting board.
- 8 Decorate with swirls of whipped cream and cherries on top, if desired.
- 9 Store in the fridge up to 5 days.

Nutrition

Serving Size: 1 Bar **Calories:** 207 **Sugar:** 16.9 g **Sodium:** 74.9 mg **Fat:** 12 g

Carbohydrates: 24 g **Protein:** 2.7 g **Cholesterol:** 30.8 mg

Find it online: <https://www.lifeloveandsugar.com/pineapple-coconut-bars/>