

Pineapple Coconut Bars

Yield: 12 bars

Recipe from: myclasscancook.com



Steps:

1. Preheat oven to 350°F. Line a 9" x 12" baking dish with a piece of parchment paper with the sides overhanging and set aside.
2. **Make the base and topping:** Add all base and topping ingredients to a bowl (flour, sugar, butter and salt) and combine until crumbly. You can do this in a stand mixer with a paddle attachment until crumbly.
3. Spread $\frac{2}{3}$ of the mixture into the baking dish with an offset spatula. Using your hands press the mixture into the pan. Bake for 15 minutes or until the bottom turns light brown. Remove.
4. **Make the filling:** In a medium bowl, gently combine all filling ingredients until flour is incorporated fully. Pour into warm crust and top with remaining crumb mixture. Bake at 350°F degrees for 50 minutes or until center is firm to touch and edges are slightly brown. Remove from oven and let cool completely.

Ingredients:

Base and Topping

- 1 ½ cups all purpose flour
- ½ cup granulated sugar
- ¾ cup unsalted chilled butter, cubed
- ½ teaspoon kosher salt

Pineapple Filling

- 1- 20 ounce can of crushed pineapple
- 2 eggs
- 1 cup of granulated sugar
- ½ cup of sour cream light or whole, not fat free
- ⅓ cup of all purpose flour
- ½ teaspoon salt

Icing

- 1 cup confectioners' sugar
- 2 teaspoons half and half or milk
- 1 teaspoon coconut extract
- ½ cup shredded coconut, lightly toasted

Make the icing: Combine confectioners' sugar, milk and coconut extract together until smooth and drizzle onto cooled bars. Top with shredded coconut.

Refrigerate pan for 3 hours. Once bars are fully chilled, lift the paper from the sides to remove the bars. Cut into squares. Store in an airtight container in the fridge. Enjoy!