

Pineapple Bars

Ingredients

Crust and Topping

1½ cups all purpose flour

½ cup sugar

pinch salt

1½ sticks cold butter (cubed)

Filling

2 eggs

1 cup sugar

⅓ cup all purpose flour

½ cup sour cream

pinch salt

1 16 oz can crushed pineapple – drained

Coconut Drizzle

1 cup confectioners sugar

2 tablespoons half and half

1 teaspoon coconut extract

Instructions

Spray 9×13 glass baking dish with non stick spray.

Preheat oven to 350 degrees.

Add flour, sugar, salt and cubed butter to mixing bowl, beat until combined and crumbly.

Take 1 cup of the topping mixture and set aside.

Take remaining mixture and firmly press into your baking dish, covering the bottom. Bake 15 minutes.

While crust is baking- whisk eggs in a large bowl.

Add sugar, sour cream, flour and salt.

Gently fold in pineapple

When crust is ready – remove from oven and add filling. Gently spooning over the top of the crust.

Sprinkle with remaining crust mixture you had set aside.

Bake 1 hour or until top is lightly browned.

Cool for 15 minutes.

Using a fork – drizzle glaze mixture over bars.