

Cheesecake Bars with Pineapple & Coconut - Easy, Creamy, Perfect

Pineapple Coconut Cheesecake Bars



OVEN
325°F

TIME
35 min

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INGREDIENTS

- 1 1/2 cups graham cracker crumbs
- 1/4 cup melted butter
- 2 tablespoons sugar
- 16 oz cream cheese, softened
- 1/2 cup sugar
- 2 eggs
- 1 teaspoon vanilla extract
- 1 cup crushed pineapple, well-drained
- 1/2 cup shredded sweetened coconut

DIRECTIONS

- 1. Preheat the Oven:** Preheat your oven to 325°F (165°C). Lightly grease or line an 8x8-inch square baking pan with parchment paper.
- 2. Make the Crust:** In a bowl, mix together graham cracker crumbs, melted butter, and 2 tablespoons sugar until well combined. Press the mixture firmly into the bottom of the pan to form an even layer.
- 3. Make the Cheesecake Filling:** In a large bowl, beat the cream cheese and 1/2 cup sugar until smooth and fluffy. Add the eggs and vanilla extract, and mix until just combined. Gently fold in the crushed pineapple and shredded coconut.
- 4. Assemble and Bake:** Pour the cheesecake mixture over the crust and spread evenly. Bake for 30-35 minutes, or until the center is set and the edges are lightly golden.
- 5. Cool and Chill:** Remove from oven and let cool at room temperature. Refrigerate for at least 2 hours before slicing into bars for the best texture and clean cuts.

TIPS FOR SUCCESS

Drain pineapple well to avoid excess moisture in the cheesecake layer.
Use room-temperature cream cheese for a smoother filling.
Chill completely before slicing-this gives the bars time to firm up.
Sprinkle toasted coconut on top before serving.

More recipes: [ChefManiac.com](https://chefmaniac.com)

Original recipe: <https://chefmaniac.com/cheesecake-bars-with-pineapple-coconut-easy-creamy-perfect/>