

## Pineapple Coconut Cheesecake Bars - A Tropical Twist on a Classic Dessert

Pineapple Coconut Cheesecake Bars - A Creamy Slice of the Tropics



OVEN  
**325°F**

TIME  
**35 min**

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### INGREDIENTS

For the Crust:

- 1 1/2 cups graham cracker crumbs
- 1/4 cup melted butter
- 2 tbsp sugar

For the Filling:

- 16 oz cream cheese, softened
- 1/2 cup sugar
- 2 eggs
- 1 tsp vanilla extract
- 1 cup crushed pineapple, drained
- 1/2 cup shredded sweetened coconut

### DIRECTIONS

1. Prep the Crust: Preheat oven to 325°F (165°C).
2. In a bowl, mix graham cracker crumbs, melted butter, and sugar until fully combined.
3. Press firmly into a greased 8x8-inch baking pan to form an even layer.
4. Make the Filling: Beat softened cream cheese and sugar until smooth.
5. Mix in eggs and vanilla extract until just combined-don't overbeat.
6. Fold in the drained pineapple and shredded coconut.
7. Bake and Chill: Pour filling over prepared crust.
8. Bake for 30-35 minutes, or until the center is just set and slightly jiggly.
9. Let cool completely at room temperature, then refrigerate for at least 2 hours before slicing.

### SWAPS & NOTES

and Swaps Graham cracker crumbs : Swap with crushed digestive biscuits or vanilla wafers for a twist.

Pineapple : Make sure to drain well-excess moisture will affect texture.

Coconut : Use unsweetened if you prefer a less sugary bite.

Cream cheese : Full-fat works best, but you can use reduced-fat for a lighter version.

### TIPS FOR SUCCESS

Line your pan with parchment for easy removal and clean slicing.

Drain pineapple well -press it in a sieve to get rid of extra liquid.

Chill thoroughly before cutting to ensure clean bars.

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

Original recipe: <https://chefmaniac.com/pineapple-coconut-cheesecake-bars-a-tropical-twist-on-a-classic-dessert/>