

## No-Bake Pineapple Coconut Bars: Easy Tropical Dessert

Transport yourself to a tropical paradise with every bite of these delightful



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### INGREDIENTS

2 cups graham cracker crumbs (about 12-14 full sheets)  
1/2 cup unsalted butter, melted  
1/4 cup granulated sugar  
1 package (8 oz) cream cheese, softened  
1 can (14 oz) sweetened condensed milk  
1/4 cup lemon juice (freshly squeezed recommended)  
1 can (20 oz) crushed pineapple, well-drained  
1 cup shredded coconut (sweetened or unsweetened)  
Pineapple chunks (fresh or canned, drained), for garnish  
Additional shredded coconut (sweetened or unsweetened), for garnish

### DIRECTIONS

1. Let's get these delicious : No-Bake Pineapple Coconut Bars chilling!
2. Prepare the : Crust: In a medium bowl, combine the 2 cups graham cracker crumbs, 1/2 cup melted unsalted butter, and 1/4 cup granulated sugar. Stir well with a fork until the crumbs are evenly moistened and resemble wet sand. Press the mixture firmly and evenly into the bottom of a 9x9 inch baking dish to form the crust. Use the back of a spoon or your knuckles to compact it well.
3. Make the : Cream Cheese Base: In a large mixing bowl, using an electric mixer (stand mixer or handheld), beat the 1 package (8 oz) softened cream cheese until it is completely smooth and creamy, with no lumps.
4. Add : Condensed Milk & Lemon Juice: Gradually add the 1 can (14 oz) sweetened condensed milk to the cream cheese, beating on low speed until well combined. Stir in the 1/4 cup lemon juice. Continue to mix until the mixture slightly thickens.
5. Fold in : Pineapple & Coconut: Gently fold in the well-drained 1 can (20 oz) crushed pineapple and 1 cup shredded coconut into the cream cheese mixture until evenly distributed.
6. Assemble : Bars: Spread the pineapple coconut filling mixture evenly over the prepared graham cracker crust in the baking dish. Use an offset spatula or the back of a spoon to smooth the top.
7. Garnish : Top: Sprinkle additional shredded coconut evenly over the top of the filling for garnish.
8. Refrigerate & : Set: Cover the baking dish loosely with plastic wrap. Refrigerate for at least 4 hours,

or preferably overnight, until the bars are completely set and firm.

9. **Cut & : Serve:** Once set, cut the dessert into individual bars. Garnish each bar with a fresh pineapple chunk before serving.

## SWAPS & NOTES

**Graham Cracker Crumbs:** You can buy pre-made crumbs or crush your own whole graham crackers.

**Unsalted Butter:** Ensures a firm crust.

If using salted butter, you can omit the granulated sugar from the crust for less sweetness.

**Cream Cheese:** Ensure it's fully softened to room temperature for a smooth, lump-free filling.

## TIPS FOR SUCCESS

**Drain Pineapple VERY Well:** This is the most crucial step!

Excess liquid will make your filling watery and prevent it from setting properly.

Press out as much liquid as possible.

Softened Cream Cheese: Ensure your cream cheese is at room temperature for a smooth, lump-free filling.

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