

Tropical No-Bake Pineapple Coconut Bars: Easy Summer Dessert

No-Bake Pineapple Coconut Bars



TIME
30 min

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INGREDIENTS

to create these refreshing No-Bake Pineapple Coconut Bars:

For the Crust: 2 cups graham cracker crumbs (about 14-16 full graham cracker sheets) 1/2 cup (1 stick) unsalted butter, melted ... cup granulated sugar:

DIRECTIONS

1. Steps for the : Recipe
2. Follow these simple steps to create your delightful and refreshing No-Bake Pineapple Coconut Bars:
3. Prepare the : Crust:
4. In a medium bowl, combine the
5. graham cracker crumbs, melted unsalted butter, and granulated sugar
6. . Mix thoroughly with a fork or your hands until all the crumbs are moistened.
7. Press the : Crust:
8. Transfer the mixture to a 9x9-inch baking dish. Using the bottom of a glass or your fingers, press the mixture firmly and evenly into the bottom of the dish to form a compact crust. Set aside.
9. Beat : Cream Cheese:
10. In a large bowl, using an electric mixer, beat the
11. softened cream cheese
12. until it is completely smooth and creamy, with no lumps.
13. Add : Condensed Milk:
14. Gradually add the
15. sweetened condensed milk
16. to the cream cheese, mixing on low speed until everything is well combined and smooth. Scrape down the sides of the bowl as needed.
17. Stir in : Lemon Juice:
18. lemon juice
19. to the mixture and continue to mix until it is well incorporated. You will notice the mixture begin to

thicken as the lemon juice reacts with the condensed milk.

20. Fold in : Pineapple & Coconut:
21. Gently fold in the
22. thoroughly drained crushed pineapple
23. 1 cup of shredded coconut
24. using a spatula until they are evenly distributed throughout the creamy filling.
25. Spread the : Filling:

SWAPS & NOTES

Graham Cracker Crumbs: You can buy pre-made graham cracker crumbs or make your own by crushing graham crackers in a food processor or a plastic bag with a rolling pin.

Any type of plain cookie crumb (like vanilla wafers or shortbread) could also work for the crust.

Butter: Unsalted melted butter is best for the crust.

If using salted butter, you can omit the granulated sugar in the crust or reduce it slightly.

TIPS FOR SUCCESS

Drain Pineapple Well: This is the most critical step for a firm bar.

Squeeze out as much liquid as possible from the crushed pineapple.

You can use a fine-mesh sieve and the back of a spoon, or even press it between layers of paper towels.

Softened Cream Cheese: Cold cream cheese will result in a lumpy filling.

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