

Easy Pineapple Cake Bars with Coconut Cream Drizzle

The Ultimate Tropical Escape: Easy Pineapple Cake Bars



OVEN
350°F

TIME
15 min

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INGREDIENTS

For the Crust and Topping:

All-Purpose Flour (1 ½ cups): The sturdy base for our crumble.

Cold Butter (¾ cup): Cubed. Using cold butter is essential for a flaky, shortbread-style texture.

Sugar (½ cup): Just enough to sweeten the dough.

Salt (Pinch): To balance the sweetness.

For the Filling:

Crushed Pineapple (16 oz can): Do not drain the juice! The liquid helps create the cake-like texture.

Sour Cream (¾ cup): This adds a subtle tang and a rich, creamy mouthfeel.

Eggs (2 large): To bind the filling together.

Sugar (1 cup): To sweeten the tart pineapple.

All-Purpose Flour (¾ cup): To thicken the custard.

Salt (Pinch): To enhance the fruit flavors.

For the Icing:

Powdered Sugar (1 cup): The base of our sweet drizzle.

Half and Half (2 tablespoons): For a creamy, opaque finish.

Coconut Extract (1 teaspoon): The secret ingredient for that tropical aroma.

Swaps and Notes:

The Butter: Ensure your butter is straight from the fridge. If the butter melts before it hits the

oven, the crust will be greasy rather than crumbly.

Greek Yogurt Swap: If you're out of sour cream, full-fat Greek yogurt works as an excellent 1:1 substitute.

Pineapple Variations: While crushed pineapple is best for a uniform bite, you can use tidbits if you prefer larger chunks of fruit.

Extracts: If you aren't a fan of coconut, swap the coconut extract for vanilla or almond extract for a more traditional flavor profile.

Step-by-Step Instructions:

Prep the Oven: Preheat your oven to 350°F (175°C). Grease a 9x3-inch baking dish thoroughly with butter or non-stick spray.

Make the Crust: In a medium bowl, whisk together the flour and sugar. Use a pastry cutter or two forks to cut in the cubed cold butter until the mixture looks like coarse crumbs.

Reserve and Press: Measure out 1 cup of this crumb mixture and set it aside for the topping. Press the remaining mixture firmly into the bottom of your prepared baking dish.

Blind Bake: Bake the crust for 15 minutes. It should look set and very lightly golden around the edges.

Mix the Filling: While the crust bakes, whisk together the eggs, sugar, flour, crushed pineapple (with juice), sour cream, and salt in a large bowl.

Assemble: Pour the pineapple filling directly over the hot, pre-baked crust.

Top It Off: Evenly sprinkle the reserved 1 cup of crust crumbs over the top of the pineapple layer.

The Final Bake: Return the dish to the oven and bake for 1 hour. The top should be golden brown and the center should be set (it shouldn't jiggle excessively when moved).

Cooling Phase: This is the hardest part-let the bars cool for at least 15-20 minutes. They need this time to "set" so they can be sliced cleanly.

Glaze: Whisk the powdered sugar, coconut extract, and half and half until smooth. Drizzle it generously over the warm bars.

Tips for Success:

Don't Over-mix: When blending the filling, mix just until the flour disappears to keep the bars light and airy.

Clean Slices: For the cleanest squares, wipe your knife with a damp paper towel between every cut.

DIRECTIONS

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13. **Check : Your Oven:** Since every oven runs differently, start checking the bars at the 50-minute mark. You want a deep golden color on the crumbs.
14. **Serving Suggestions and Pairings:** These bars are the perfect afternoon treat. For a complete "sunny day" vibe, I highly recommend serving these alongside a glass of my Blueberry Lemonade. The tartness of the berries and the tropical pineapple are a match made in heaven.
15. **If you're hosting a spring gathering,** these look beautiful on a dessert platter next to my Spring Flower Pretzel Bites. The contrast of the salty pretzels and the sweet pineapple bars is always a hit!
16. **Nutritional Information (Per Serving):** Estimated for 18 bars:
 17. **Calories:** 215 kcal
 18. **Total : Fat:** 9g
 19. **Carbohydrates:** 32g
 20. **Protein:** 2g
 21. **Sugar:** 22g
22. **Storage and Leftover Tips: Room Temperature:** You can keep these in an airtight container at room temperature for up to 2 days.
23. **Refrigeration:** Because of the sour cream and fruit content, I prefer keeping them in the fridge. They stay fresh for up to 5 days and actually taste amazing when chilled!
24. **Freezing:** These bars freeze beautifully. Wrap individual squares in plastic wrap and store them in a freezer bag for up to 3 months. Thaw at room temperature for an hour before eating.
25. **More Recipes You Will Love:** If you enjoyed the tropical flavors and easy preparation of these bars, you have to try these other fan favorites from the site:

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

Original recipe: <https://chefmaniac.com/easy-pineapple-cake-bars-with-coconut-cream-drizzle/>