

Aloha Cheesecake Bars

Submitted by
Nikki Galbraith and Vicki Leininger

Prep Time: 25 min
Cook Time: 45 min
Calories: 287
Servings: 24

Ingredients

Shortbread Crust:

2 cups flour
1 cup granulated sugar
1 cup salted butter, room temperature

Pineapple Cheesecake Filling:

16 ounces cream cheese, room temperature
¼ cup granulated sugar
2 eggs
2 teaspoons vanilla extract
16 ounce can crushed pineapple, well drained

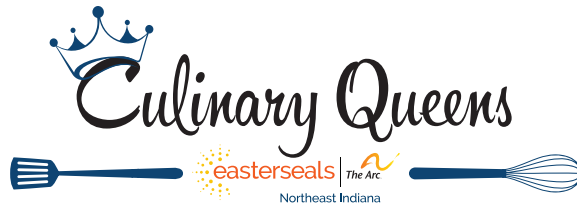
Buttery Coconut Topping:

2 cups shredded sweetened coconut
2 tablespoons salted butter melted

Directions

1. Preheat oven to 350 degrees.
2. Combine the flour, granulated sugar and butter until well combined and crumbly.
3. Press the mixture into ungreased 9 X 13 pan.
4. Bake in the oven for 14 to 19 minutes. Remove and let cool slightly while prepping the other layers.
5. In a bowl, beat the cream cheese until smooth.
6. Add in the granulated sugar, eggs and vanilla. vanilla.
7. Stir in the drained pineapple.
8. Spread over the baked crust.
9. In another bowl, combine the coconut and the melted butter.
10. Sprinkle over the pineapple layer filling.

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Aloha Cheesecake Bars (continued)

11. Cover the pan with foil.
12. Return to the oven and bake for 25 minutes. Remove the tinfoil and bake additional 15 to 20 minutes until the coconut is well browned.
13. Let cool and slice.

This freezes exceptionally well!