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Philly Steak Cheese Fries

Introduction

Refreshing No-Bake Pineapple Coconut Bars are the perfect summer treat! Bursting with tropical flavors, these bars require no baking, making them easy to prepare and perfect for gatherings. With a delightful combination of creamy coconut, tangy pineapple, and a crumbly graham cracker crust, they are sure to impress your family and friends. Enjoy them at your next picnic, potluck, or simply as a sweet indulgence at home!

Ingredients

2 cups graham cracker crumbs

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

1 can (20 oz) crushed pineapple, drained

1 cup shredded coconut

Pineapple chunks for garnish

Additional shredded coconut for garnish

Prep Time

20 minutes

Cook Time, Total Time, Yield

Cooking Time: None

Total Time: 4 hours 20 minutes (includes chilling time)

Yield: 12 servings

Directions

- 1. In a medium bowl, mix graham cracker crumbs, melted butter, and granulated sugar until well combined. Press the mixture firmly into the bottom of a 9×9 inch baking dish to form the crust.**
- 2. In a large bowl, beat the cream cheese until smooth. Gradually add the sweetened condensed milk, mixing until well combined.**
- 3. Stir in the lemon juice and mix until the mixture thickens.**
- 4. Fold in the drained crushed pineapple and 1 cup of shredded coconut.**
- 5. Spread the mixture evenly over the graham cracker crust.**
- 6. Sprinkle additional shredded coconut over the top for garnish.**
- 7. Refrigerate for at least 4 hours or until set.**
- 8. Cut into bars and garnish each bar with a pineapple chunk before serving.**



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Detailed Directions and Instructions



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