

## HAWAIIAN PINEAPPLE BARS

From Dick Dinneen's recipe box

### INGREDIENTS

#### **CRUST**

1	cup	butter, softened
2	cups	flour
1	cup	sugar

#### **FILLING**

2	8oz	pkgs cream cheese
1/3	cup	sugar
1/4	cup	milk
2	tsp	vanilla
2	cups	crushed pineapple, well drained

#### **TOPPING**

2	Tbsp	butter, melted
2	cups	coconut shreds



### INSTRUCTIONS

Mix the butter, flour and sugar well, and pat into a 9x13 inch pan.

Mix cream cheese, sugar, milk and vanilla, then fold in the pineapple.  
Pour over crust.

Mix 2 tablespoons melted butter and 2 cups of shredded coconut and spread on top.

Bake at 350 degrees for 15-20 minutes.