

Pineapple Coconut Bars

Canadian Mennonite Cookbook - 1974

*1 tablespoon butter
1 cup pastry flour
1/4 teaspoon salt
1 tablespoon granulated
sugar
3 eggs, well beaten
1 teaspoon baking powder
1 can (20 ounce) crushed
pineapple, well drained
3/4 cup sugar
1 tablespoon butter, melted
2 cups shredded coconut
meat*

Preheat the oven to 350 degrees.

In a bowl, sift together the flour, and baking powder.

In a bowl, cream the butter and sugar. Blend in the flour mixture. Add one-half the eggs. Mix thoroughly. The mixture will be quite thick.

Spread into a greased eight-inch square cake pan. Cover the batter evenly with the crushed pineapple.

In a bowl, mix the sugar, melted butter and coconut. Mix in the remaining eggs. Spread over the pineapple.

Bake for about 30 to 35 minutes.

Cut in squares.

Per Serving (excluding unknown items): 2265 Calories; 92g Fat (35.6% calories from fat); 37g Protein; 336g Carbohydrate; 16g Dietary Fiber; 698mg Cholesterol; 1505mg Sodium. Exchanges: 2 1/2 Lean Meat; 4 Fruit; 16 1/2 Fat; 11 Other Carbohydrates.