



# Noreen's Kitchen

## No Bake Pina Colada Squares

### Ingredients

#### **CRUST**

2 cups crushed graham crackers  
1 cup toasted coconut  
1/2 cup butter, melted  
1/4 cup granulated sugar  
1/4 teaspoon salt

#### **FILLING**

1 brick cream cheese, softened  
1, 14 ounce can, condensed milk  
1 teaspoon vanilla  
1/4 cup lemon juice  
1, 20 ounce can crushed pineapple, drained  
1 cup sweetened flaked coconut

#### **TOPPING**

2 cups toasted sweetened flaked coconut

### Step by Step Instructions

Combine crust ingredients together in a large bowl and stir well until the mixture resembles wet sand.

Press the crust mixture into a 9 x 13 pan that has been prepared with cooking oil spray.

Place pan with crust in the refrigerator while you prepare the filling.

Beat softened cream cheese with an electric mixer until light and fluffy.

Add sweetened condensed milk, vanilla and lemon juice and continue to beat until smooth creamy and somewhat thickened.

Add drained pineapple and flaked coconut and mix well.

Pour filling on top of the prepared crust and spread evenly.

Top with remaining toasted coconut.

Refrigerate for at least four hours or overnight before slicing and serving.

**Enjoy!**