



Pineapple Crumble Bars

Makes 32

Prepare a 9x13-inch pan, lined with foil, then parchment paper

Preheat oven to 375°F

A taste of the islands. You can use fresh or canned pineapple.

4 cups	all-purpose flour	8 cups (45 oz)	chopped pineapple, drained
1-1/2 cups	unsalted butter, softened		
1 tsp	vanilla extract	1/2 cup	cornstarch
2 cups	granulated sugar	2 tbsps.	lemon juice
1 tsp	sea salt	1 cup	granulated sugar
		1/2 cup	chopped almonds

1. In a mixing bowl fitted with a paddle attachment, on medium speed, blend flour, butter, vanilla, and the first sugar until it resembles coarse crumbs. Remove 1 cup of the mixture and set aside for the topping. Press the remaining mixture into the bottom of the prepared pan to create a crust.
2. Bake the crust until golden brown, about 18 minutes. Cool on a rack for 30 minutes.
3. Combine the pineapple, cornstarch, lemon juice, and the last sugar in a bowl. Spread evenly over the crust.
4. Stir together the almonds and the reserved crumb mixture. Sprinkle evenly over the pineapple mixture. Bake in preheated oven for 45-55 minutes or until the top is light brown and the filling bubbly. Cool for 1 hour
5. Cut into 16 squares.