



🍍 Pineapple Macadamia Crumble Bars

A taste of the tropical islands! Enjoy these bars with a cold drink.

Line a 9-x-13-inch pan with foil and parchment paper
Preheat oven to 375°F
Serves 32

Crust and Nut Topping

4 cups	all-purpose flour	1 tsp	pure vanilla extract
2 cups	granulated sugar	1/2 tsp	sea salt
1-1/2 cups	unsalted butter, room temperature	2/3 cup	macadamia nuts, chopped

1. In mixing bowl fitted with paddle attachment, blend flour, the first sugar, butter, vanilla and the first salt. Mix just until crumbly.
2. Reserve 2 cups of this mixture in a bowl, blend nuts into mixture. Press the remaining mixture into the bottom of the prepared pan. Bake in prepared oven until golden brown, about 18 to 20 minutes. Cool on a rack for 30 minutes until cooled completely. Prepare the filling.

Filling

2/3 cups	granulated sugar	8 cups	pineapple, chopped fresh (I used two pineapples)
1/2 cup	cornstarch		
1/2 tsp	sea salt	3 tbsp	fresh lemon juice

1. In a bowl, whisk granulated sugar, cornstarch, and salt. Add pineapple and lemon juice, blending fully. Spread mixture evenly over baked crust.
2. Sprinkle nut mixture evenly over pineapple filling. Bake in preheated oven until filling is bubble and topping is lightly browned, about 45 to 55 minutes. Cool completely, about an hour. Cut into 32 pieces.