

Fun In The Sun With Piña Colada Bars



Piña Colada Bars are a fun, refreshing and delicious tropical treat.

(NAPSA)—Hanging out at the beach with friends and a frosty drink can be a great way to enjoy warm, sunny days. The only thing missing is a big plate of tropical Piña Colada cookie bars! Their mouthwatering pineapple, lemon and coconut flavors will take your tastebuds straight to Waikiki.

Quick to make and full of home-made goodness, they mix up in minutes. (After all, who wants to spend playtime in the kitchen?) Because the recipe starts with a delicious lemon bar mix, most of the work is done, so all you do is toss in pineapple, coconut, water and eggs and then bake.

Then, when it's time to pack for the party or the beach, just set the bars—pan and all—in your picnic basket. No muss, no fuss and no cookie crumbles.

So when you want a treat that's fresh and tropical, make up a fast batch of Piña Colada Bars and enjoy a taste of the islands. Waikiki, watch out!

Piña Colada Bars

- 1 package Krusteaz Lemon Bar Mix (1 pouch of complete crust and 1 pouch filling mix)**
- $\frac{1}{2}$ cup water**
- 3 eggs**
- 1 can (8 oz.) crushed pineapple, drained**
- $\frac{3}{4}$ cup sweetened flaked coconut**

Preheat oven to 350° F. Press full pouch of complete crust firmly into bottom of lightly greased, 8x8x2-inch pan. Bake 8 minutes (crust will be pale). In medium bowl, whisk together full pouch lemon filling mix, water and eggs until well blended. Stir in pineapple and coconut. Pour over hot crust. Bake 25-30 minutes or until center does not jiggle when shaken and top begins to brown. Cool completely and cut into squares. Store covered in the refrigerator. Makes 16 bars.