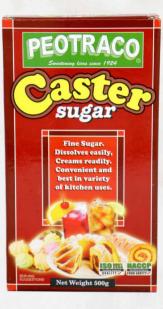# Pineapple Chocolate Bars

Baking Time: 25-30 minutes
Baking Temperature: 180°C/375°F
Yield: 20 bars, 9"x13"x2"

Procedure:

1 1/2 cups All-purpose flour
1 1/2 teaspoons baking powder
1/4 teaspoon fine salt
3/4 cup unsalted butter
1 1/2 cups **Peotraco Caster Sugar**
3 whole eggs
1 teaspoon vanilla
1 can (8 oz.) crushed pineapple, drained
1/2 teaspoon grated lemon rind
1/4 cup + 1 tbsp. **Peotraco Premium Cocoa Powder**
1 cup cashew nuts or walnuts

Procedure:

1. Preheat oven to 375°F. Grease or line with parchment paper a 9"x13"x2" inch rectangular baking pan.
2. Sift together all-purpose flour, baking powder, and salt. Set aside.
3. Cream the butter with **PEOTRACO CASTER SUGAR** using an electric mixer at medium speed.
4. Add eggs one at a time, and then add vanilla.
5. Slowly add the dry ingredients, and mix until combined. Do not over mix.
6. Divide the batter equally into 2 parts.

For Chocolate and Nuts Batter:
1. Add **PEOTRACO PREMIUM COCOA POWDER** and nuts into the first half of the batter. Mix well until incorporated.
2. Pour into a greased or parchment lined baking pan. Set Aside.

For Pineapple Batter:
1. Add the crushed pineapple, and lemon zest into the second half of the batter. Mix well until incorporated.
2. Gently pour on top of the chocolate batter and spread evenly.
3. Bake for 25-30 minutes. Test for doneness by inserting a toothpick in the center and it comes out clean.
4. Cool completely before slicing into bars.