

Instant Pot Cucumber Raisin Bread

This Instant Pot Cucumber Raisin Bread is amazing and super moist! It tastes just like zucchini bread, but it's made with 1 cup grated cucumber. A powdered sugar glaze is poured on top once baked or you can just sprinkle with powdered sugar!

Ingredients

For bread

- 2 eggs
- 1/2 cup vegetable oil
- 1 cup sugar
- 1 cup grated cucumber peeled, seeds removed, drained - see recipe notes
- 1 teaspoon vanilla
- 1 teaspoon lemon juice
- 1 1/2 cup flour
- 1 teaspoon baking soda
- 1 teaspoon salt
- 1/4 teaspoon baking powder
- 1 tsp cinnamon (if you like nutmeg you can add 1/4 tsp)
- 1/2 cup raisins (optional) or you can substitute with 1/2 cup chopped pecans or walnuts.

For glaze

- 1 cup powdered sugar
- 2 tablespoons milk

Instructions

For bread

1. In a large bowl mix eggs, vegetable oil and sugar together with hand mixer.

2. Add grated cucumber, vanilla and lemon juice. Stir with spoon to combine.
3. Add flour, baking soda, salt, baking powder, and cinnamon to bowl. Continue to stir with spoon.
4. Add raisins into the bowl. These are optional, but highly recommended! Stir again.
5. Spray a bundt pan with nonstick spray. Add batter into pan.
6. Pour 2 cups of water into your Instant Pot liner and put trivet in place.
7. Make a foil sling (take about an 18" sheet of foil and fold several times) Put your bundt pan on top of foil and gently lower in onto your trivet.
8. Using the Manual or Pressure button, adjust time to 55 minutes.
9. Put lid on and seal valve.
10. Once the timer goes off, do a quick release to let out the steam.
11. Lift the cake out of the Instant Pot onto a hot pad. Let cool in pan for 10 minutes. Turn cake out onto plate or wire rack to finish cooling.

For glaze

1. Mix powdered sugar and milk together in bowl with a spoon.
2. Once bread is cool, pour glaze on top.

Recipe Notes

To get 1 cup grated cucumbers: peel your cucumbers, remove the seeds and grate with cheese grater or food processor using the grating blade. After cucumbers are grated, drain them for 30 minutes in a strainer to remove excess water.