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DONNA ERICKSON'S BEST BITES
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By Donna Erickson

PHOTO CREDIT: Donna Erickson



Make a Cool Summer Pudding From England

While the 2026 FIFA World Cup was in full swing on screens across the United States and the world, I loved how the cameras put viewers like us in the middle of the action, especially for the third-place playoff match between France and England. Amid all the excitement of England winning the high-scoring match, I began to get curious about local English food.

I decided to make a cultural experience at home and created a taste of London by preparing an old English late-summer dessert called "Summer Pudding." For the Brits, the word "pudding" ("pud" for short) actually means "dessert," and this fun recipe from across the pond can become a memorable finale to an August dinner. It's full of fresh berries, and the easy prep doesn't require any baking, so the kitchen stays cool. It's a great use for day-old bread, too!

Kids love to take part in the easy prep, so gather the ingredients and enjoy this fresh, beautiful dessert while it's still summer.

ENGLISH SUMMER PUDDING

Makes 6-8 servings

- 16 slices of day-old firm white bread without preservatives
- 6 cups assorted berries such as blueberries, blackberries, raspberries and strawberries
- 1 cup sugar
- 1 tablespoon freshly squeezed lemon juice

— Whipped cream

In a saucepan, combine berries, sugar and lemon juice. Stir over medium heat until berries release their juices, about 5 minutes. Remove from heat and drain berries over a bowl, reserving the juice.

Line the inside of a 5- to 6-cup bowl with plastic wrap. Trim and discard crusts from the bread and cut slices diagonally into 4 pieces. Dip each triangle into the juice, then arrange on the bottom and in a continuous pattern around the inside of the bowl to create a pinwheel effect. Fill any gaps with more bread, saving some for the next step.

Fill the bread-lined bowl almost to the top with the drained berries. Place a single layer of the remaining bread on top of the berries to create a cover. Spoon remaining juice evenly over the top.



Cover the bowl with plastic wrap, then set a small plate on top that fits inside the bowl. Set a heavy 2-pound can on the plate to provide weight. Refrigerate overnight.

To serve, remove the can, plate and plastic wrap, and carefully invert the colorful molded pudding onto a serving plate. Remove the plastic wrap liner. Slice into wedges with a large spoon and serve with a dollop of whipped cream.

Donna Erickson creates relationships and community through food and fun. Find more to nourish and delight you at www.donnaerickson.com.

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