

The Yumdough has landed in Morningside

✘ Waitrose Morningside is now stocking the supermarket's combination of the yum yum and the doughnut: the yumdough.

The £1.49 yumdough has taken the best features of both pastries to make a sweet, fluffy treat with tasty, gooey filling, wrapped up in flavoured fondant.

The yumdough is now available from the bakery counter at Waitrose Morningside and comes in four delicious flavours; chocolate & orange, lemon, butterscotch and raspberry & vanilla.

Waitrose launched the yumdough last year at just 40 branches but this is the first time it has been available in Edinburgh.

David Lincoln, branch manager of Waitrose Morningside said:- "Our customers love to try something new and we know they'll love this combination of their two favourite bakery treats.

"The dough has 144 layers and gooey pockets of fillings in four different flavours, from zingy lemon to rich chocolate and orange fondant.

"We're confident the yumdough will be a hit with Waitrose customers in Morningside."

Waitrose Yumdoughs are made from dough which has 144 layers giving it a light and airy texture with a layered effect. It is topped with sugar icing with pockets of filling and fondant. Waitrose Morningside has four flavours to choose from.

Chocolate & Orange Yumdough

A golden brown, soft, fluffy dough, topped with sugar icing wrapped around gooey pockets of chocolate and orange sauce and

finished with a rich chocolate and orange fondant, caramelised orange peel and dusted with golden sparkles

Lemon Yumdough

A golden brown soft, fluffy dough, topped with sugar icing wrapped around gooey pockets of lemon curd and finished with zingy lemon fondant and caramelised lemon zest

Butterscotch Yumdough

A golden brown soft, fluffy dough, topped with sugar icing wrapped around gooey pockets of butterscotch sauce and finished with indulgent butterscotch fondant and chunks of fudge.

Raspberry & Vanilla Yumdough

A golden soft, fluffy dough, topped with sugar icing wrapped around gooey pockets of fruity raspberry compote finished with a vanilla infused fondant and raspberry crumble

Submitted by [Sarah McDaid](#)

