

# Boutcha

2 package yeast  
2 cups warm milk  
2/3 cups sugar  
2/3 cups melted margarine or butter  
1 t salt  
2 eggs (beaten)  
7 1/2 cups flour

Mix yeast, milk and sugar - let rise until foamy.

Add butter, salt, eggs, and 3 cups flour, beat well.

Add remaining flour, beat. Let rise 1 hour or until doubled in size. Punch down and divide into 3 equal parts. Roll out flat 1/2 inch thick. Put fruit filling of your choice on dough. Roll up jelly-roll style. Pinch end of dough to seal. Cut 4-5 slits in top of roll, let rise until doubled. Bake 350 degrees for 30 minutes or until done and well browned. Drizzle powdered sugar glaze over top when cooled.