

Kuchin

Notes

3 cupsFlour
2 ¼ tspYeast (1 Pk)
2 tbspSugar
1 tsp.....Salt
1 stick.....Butter
3Egg yolks
1 cupHalf n Half

Frosting

½ tspButter
1 cupConfectioners Sugar
½ tspVanilla
1 bottle.....Cherries

1. Mix half-n-half, egg yolks, sugar. Then add flour, yeast, salt and butter.

For bread machine: Set up:

2. Press "arrow" till "SWEET" is flashing (3x) Press "select", than press "arrow" till "DOUGH" is flashing (2x) Press "select", press "select for "LARGE", press "START."
3. Remove dough after second mix (30min) and place in big bowl, refrigerate over night.
4. Place on cutting board and cut into 4s. Roll into long strips and twist two together. Form into ring and place into round pie pan.
5. Let rise for 2 hours in warm place (place a large pot of boiling water in oven).
6. Bake in a 350 deg. Oven for 35 min.

Frosting

7. Mix frosting, dribble over hot Kuchin, top with cherries.