

This is a wonderful fresh bread that taste wonderful and looks wonderful. Great with just butter or my kids love it with honey. This is a great bread to make for the holidays.

Braided Sesame Ring

- 7 to 8 cups all-purpose flour
- 2 packages active dry yeast
- 1/4 cup sugar
- 1 tsp. salt
- 1 1/2 cups hot water
- 120 to 130 degrees)
- 1/2 cup mayonnaise
- 4 eggs
- 2 tbsp. sesame seeds

In a large bowl, combine 2 cups of the flour, the yeast, sugar and salt. Gradually beat in water until smooth.

See more great recipes and ideas on our [Cookie & Bouquet Blog](#)

- Cookies
 - [Bars & Brownies](#)
 - [Drop Cookies](#)
 - [Filled](#)
 - [Refrigerator](#)
 - [Rolled](#)
 - [No Bake](#)
 - [Diabetic](#)
 - [Christmas](#)
 - [Other Cookies](#)
- Candy
 - [Caramel](#)
 - [Fudge](#)
 - [Nut Candies](#)
 - [Hard Candies](#)
 - [Diabetic](#)
- Cakes
 - [Cupcakes](#)
 - [Chocolate](#)
 - [Spice](#)
 - [Custard](#)
 - [Fruit](#)
 - [Pound](#)
 - [Other Cakes](#)
- Desserts
 - [Cheesecakes](#)
 - [Crisps & Cobblers](#)
 - [Custards](#)
 - [Fruit Desserts](#)
 - [Pastries](#)
 - [Pies](#)
- [More Recipes](#)

Add 2 more cups of flour, mayonnaise and 3 of the eggs; beat well. Stir in enough of the remaining flour to make dough easy to handle. Turn out onto lightly floured surface. Knead for 10 minutes or until the dough is smooth and elastic, adding as much remaining flour as needed to prevent sticking. Shape dough into a ball. Place in a large, greased bowl; turn dough once to grease surface. Cover with towel; let rise in a warm place until doubled, about 1 hour.

Punch dough down; divide into three equal pieces. Cover; let rest for 10 minutes. Roll each piece into 24 inch rope. Place side by side on a large greased baking sheet; loosely braid the ropes. Shape braid into circle, pinching the ends



Braided Bread is best enjoyed within the first 2-3 days after baking (especially the first 2-3 hours!). Store any uneaten bread, covered, at room temperature.

[Gourmet Cookie Bouquets](#) offers design cookies, cookie arrangements, cookie tins and bouquet delivery for birthday, get well, thank you and corporate gift occasions.

Cookie & Bouquet Ideas

- [Anniversary / Love](#)
- [Baby Bouquets](#)
- [Birthday Bouquets](#)
- [Congratulations Gifts](#)
- [Get Well Bouquets](#)
- [Housewarming Gifts](#)
- [Just Because](#)
- [Sympathy Bouquets](#)
- [Thank You Gifts](#)
- [Wedding Bouquets](#)
- [Cookie Party Favors](#)
- [Flower Cookies](#)
- [Bouquets & Baskets](#)
- [Big Fortune Cookies](#)
- [Fortune Cookies](#)
- [Sugar Free / Diabetic](#)
- [Cookie Tins & Boxes](#)
- [Corporate Gifts](#)
- [Chocolate Oreos](#)
- [Gifts for Men](#)
- [Gifts for Women](#)
- [Bouquets for Kids](#)
- [Gifts by Profession](#)

together to seal. Cover; let rise in a warm place until doubled, about 1 ½ hours. In a small bowl, beat remaining egg; brush over surface of the dough. Sprinkle with sesame seeds. Bake in preheated 375 degree oven for 40 minutes or until loaf is browned and sounds hollow when tapped. Remove to wire rack to cool.

Tulip Cookie Flower Bouquet



Our tulip-shaped cookies are a tasty alternative to flowers. With the included personalized center cookie, it makes a unique gift for any occasion.

Price: \$ 29.00 - \$ 80.00

BUY NOW