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JEWISH LIFE

## Shavuot Recipes from the Waterville Jewish Community Cookbook

### Great Aunt Min's Sour Cream Coffee Cake

*Sarah Gold, Colby College '23*

#### Wet Ingredients:

1 cup white sugar  
½ cup butter  
3 eggs  
¾ pint sour cream  
2 tsp vanilla extract

#### Dry Ingredients:

2 cups all purpose flour  
1 tsp baking soda  
1 tsp baking powder  
½ tsp salt

#### Topping:

(mix together in a separate bowl)  
2/3 cup brown sugar  
1 cup chopped walnuts  
2 tablespoons cinnamon

Mix together butter and sugar until light and fluffy. Add eggs, sour cream, and vanilla extract. Sift in the dry ingredients and mix until thoroughly combined.

Pour half the batter into a greased, floured bundt pan. Sprinkle half the topping over the batter. Cover with the remaining batter and sprinkle with the rest of the topping. Bake at 350 for 45 minutes. Yields one bundt cake.



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### Delicious Kugel

*Liz Geller, Beth Israel Congregation, Waterville*

#### For the Kugel:

1 16-oz package wide noodles,  
cooked and drained  
1 pint sour cream  
1 lb. sour cream  
1 tablespoon vanilla extract  
1½ cups sugar  
8 eggs  
1 stick butter, melted

#### For the topping, mix together:

½ cup sugar  
½ cup graham cracker crumbs  
½ cup corn flake crumbs  
3 tsp cinnamon

Preheat oven to 350. Mix kugel ingredients together in large bowl. Transfer to baking dish. Cover with topping mixture (extra topping can be saved and frozen for future use). Bake 45-60 minutes. Can be served warm or cold. Serves 20.