



GRAND PRIZE

PEGGY'S POUND CAKE

1 (18.25-ounce) Coconut Supreme cake mix
 2/3 cup sugar
 2/3 cup oil
 1 cup sour cream
 4 eggs
 1/2 teaspoon vanilla

Preheat oven to 350 degrees. Combine cake mix and sugar with mixer. Add oil, sour cream, eggs, and vanilla and beat 2 minutes. Pour batter into a greased and floured heavy Bundt pan and bake for 45 minutes. Do not open the oven. Remove from oven to wire rack. Cool 10 minutes and remove from pan. May dust with confectioners' sugar.

Yield: 12-16 servings

Peggy makes her cake in a large antique loaf pan and says hers usually sinks in the center. A similar pan can be purchased at The Everyday Gourmet, 1625 E. County Line Rd., Jackson, MS 39211, 601-977-9258



Peggy Shivers and Susan Lott, Collins

After the recipe contest judging, many of the cakes, cookies, and appetizers make their way to the magazine office. We knew the judges had made the right decision when this pound cake was the first to disappear, and the recipe was requested by the entire staff. Not only is it a "piece of cake" to make, it is truly a special family recipe. Susan Lott's mother Peggy Shivers has been making this cake for many years, and its popularity covers a tri-county area. When we contacted the finalists to obtain further information regarding the recipes, we were deeply touched by Peggy's daughter Susan's response:

"My most special memory of this recipe is this moment. I entered my mom's recipe as a surprise for her. I never thought it might actually have a shot at winning. My mom so deserves this. She is always thinking of everyone else. My memories are too many to count of how often my mother has prepared a cake for families who are grieving a loss, recovering from an illness, or are homebound. I usually only make this recipe on special occasions. My husband will tell you that any time I actually cook a dessert, it is a special occasion! That being said, it has shown up at family reunions, dinner-on-the-grounds, and every 'bring a dessert function' I attend. My family is so special to me. I have

a wonderful husband, Tracey Lott, and an adorable five-year-old Camden Lott. My parents are Peggy and Bobby Shivers. They have been married 47 years. They have blessed my sister and me in more ways than I can relate. One event that has brought us closer together was at a most joyous time—that soon turned into despair. We were all so excited when my son Camden was born. Infertility issues had led to six years of waiting and wondering if the moment would ever come. My two older nephews were in their late teens and early twenties when Camden was born. Our family was thrilled to have this newest blessing. Within months after his arrival, my mother was diagnosed with breast cancer. When I thought I needed my mother the most, it turned out that she needed me. The prognosis was not good. Chemotherapy was begun to attack the invasive monster, a mastectomy followed, then weeks of radiation, and the unknown. My mother's faith never wavered. She always had a smile on her face and refused to let cancer consume her life. She sacrificed, even in sickness, and planned holiday meals and birthday dinners. Cooking was the way she showed her love for us on the holidays and everyday. My mother is now cancer-free and in remission. Our love for each other is stronger than ever. She celebrated her 66th birthday on March 20th, and submitting this recipe seemed liked the perfect surprise."

Once you have tasted this delicious cake, it will be no surprise to you that it is the Grand Prize winner for 2009. This recipe is certain to become one of your new-found favorites.