

Janesville woman's recipe featured online

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Dawn's recipes

To check out Dawn Logterman's video, go to allrecipes.com and click on "video." Dawn's blog is at dawns-recipes.blogspot.com. Below is the recipe for her attention-grabbing cheesecake.

Photo



Photo by [Dan Lassiter](#)

Dawn Logterman of Janesville poses with her Carmel Macchiato Cheesecake, which is featured on the cooking website allrecipes.com. The focus of a five-minute online video clip featuring Logterman, the recipe was featured in the site's five-star cookbook and, as of Friday, more than 5,585 people had saved the recipe in their online recipe box. It's also been reviewed 115 times.

JANESVILLE — Dawn Logterman insists she's not a good cook. She's just a cook who has good recipes.

That means her culinary skill is only overshadowed by her modesty. Not many of us have been contest

finalists on a national cooking website, are featured online making a signature recipe or have their own cooking blogs with family favorites.

Dawn has always loved cooking and has been a registered member of allrecipes.com—a popular online cooking site—for many years.

In 2006, she was a finalist in an allrecipes.com contest for her Caramel Macchiato Cheesecake, inspired by her favorite latte at Mocha Moment. Dawn has worked at the southside Janesville coffee shop for almost four years, and many will recognize the personable employee.

Dawn's cheesecake won a coffee mug, not the \$10,000 prize. Still, the recipe lives on. It was featured in the site's five-star cookbook and, as of Friday, more than 5,585 people had saved the recipe in their online recipe box. It's also been reviewed 115 times.

That recipe's longevity was the reason staff at allrecipes.com chose Dawn to star in one of the site's weekly video shows, "What's Cooking?" The segment was filmed here in August, and Dawn is featured in the 13th episode.

"We've got this really huge and active and engaged community, and we just thought, 'How can we celebrate that even more and call attention to the people who ... have brought a lot to the community over the years?'" said Stephanie Robinett of allrecipes.com.

A recipe is more than the dish it creates, she added. It's part of a person's background, the local ingredients and the regional tastes and celebrations.

In the video, Dawn is seen chatting with the show's host, Michael Ketchum, at Mocha Moment and later in her home, demonstrating step-by-step how to make her cheesecake.

The clip is almost five minutes long and also highlights Janesville and a bit of its history.

"From the moment I arrived, it was obvious why Janesville has earned the title of Wisconsin's Park Place," Ketchum said. "With expansive parks and trails seemingly at every corner, Janesville is an ideal stop for a day, a weekend, or even more."

He described Mocha Moment as a "cozy little place" with a "great vibe and homey personality. Dawn quickly 'brewed' us up a couple of Caramel Macchiatos, and we headed back to her kitchen. If her cheesecake tasted anything like the hot beverage in my hand, I knew it was going to be good," he wrote.

The site also includes links to The Janesville Gazette, Mocha Moment and the Janesville visitor's bureau.

Dawn and her husband, Kevin, have lived in Janesville for 13 years. Kevin is originally from Clinton and Dawn is from Florida. They have two children, Megan and Michael.

"I don't consider myself a good cook," Dawn said, interviewed after the video was put online. "I just have good recipes. Some people can make a meal out of anything. I'm pretty much at the grocery store all the time.

"I have to have a recipe."

Dawn's favorite recipes are all fairly simple with basic ingredients. Calling herself "kind of frugal," Dawn doesn't like to have anything on hand that she won't use again.

Dawn has always loved to cook. Recipes are her hobby, and she searches for them online and in the cooking section at Hedberg Public Library. She likes to search out recipes online that she's sampled away from home.

On her blog, Dawn includes the addresses of favorite cooking blogs she's discovered over the years.

"I'm obsessed with recipes," Dawn said. "I have a lifetime of recipes to try."

CARAMEL MACCHIATO CHEESECAKE

- 2 cups graham cracker crumbs
- 1/2 cup butter, melted
- 2 tablespoons white sugar
- 3 (8 ounce) packages cream cheese, softened
- 1 cup white sugar
- 3 eggs
- 1 (8 ounce) container sour cream
- 1/4 cup brewed espresso or strong coffee
- 2 teaspoons vanilla extract
- Pressurized whipped cream
- Caramel ice cream topping

Directions: Preheat oven to 350 degrees F (175 degrees C). Lightly coat a 9-inch springform pan with nonstick cooking spray.

Mix together the graham cracker crumbs, melted butter, and 2 tablespoons of sugar until well combined. Press into the bottom of the prepared springform pan, and 1 inch up the sides. Bake in preheated oven for 8 minutes, then remove to cool on a wire rack.

Reduce oven temperature to 325 degrees F (165 degrees C).

Beat the softened cream cheese in a large bowl with an electric mixer until fluffy. Gradually add 1 cup of sugar, beating until blended. Add eggs one at a time, beating well after each addition. Stir in sour cream, espresso and vanilla. Pour batter into the baked and cooled crust.

Bake cheesecake in the preheated oven for 1 hour and 5 minutes; then turn the oven off, partially open the

door and allow the cheesecake to rest for 15 minutes more. Remove from the oven, and run a knife around the edges. Cool cheesecake on a wire rack to room temperature, then cover the springform pan with plastic wrap, and chill in the refrigerator for 8 hours.

To serve, cut the cheesecake into wedges and garnish each slice with whipped cream and caramel sauce.

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