

DIPLOMAT

6 eggs
6 tablespoons sugar
6 tablespoons flour
6 tablespoons water
1 teaspoon baking soda
3/4 cup water
2 envelopes unflavored gelatin
3 cups whipping cream
1 teaspoon rum extract
2 eggs
12 tablespoons sugar
3 cups dried cranberries

1. Grease a 10-inch round cake pan; set aside. Separate eggs. In a bowl, stir together flour and baking soda; set aside.
2. In a large mixing bowl, beat on high speed 6 egg whites and 6 teaspoon of granulated sugar until soft peaks form. Add 6 teaspoons of water and 6 egg yolks, and beat on high speed until well combined. Add flour mixture a little at a time, beating on low speed after each addition until combined. Pour into prepared round cake pan. Bake in a 350°F oven for 20 minutes or until a wooden toothpick comes out clean. Cool for 30 minutes on wire rack.
3. Filling
 - a. In a saucepan combine unflavored gelatin and water; set aside for half hour.
 - b. In a large mixing bowl, beat whipping cream and rum extract on medium to high until stiff peaks form; let it chill in refrigerator.

- c. Meanwhile in a mixing bowl, beat eggs and sugar with an electric mixer on medium to high speed for 5 minutes. Pour egg mixture into gelatin mixture in saucepan. Cook and stir over low heat just until gelatin dissolves. Remove from heat. When cooled to room temperature gently fold in the whipped cream and cranberries.
4. To assemble, return the cake to the round cake pan with a detachable bottom. Pour the filling over the cake in pan. Cover and chill at least 3 hours.
5. Frost with whipped cream (2 cups whipping cream mixed with 5 tablespoons of sugar), and decorated as desired with fruit, raspberries and/or chocolate.