RAGGIO VANILLA AND CHOCOLATE CAKE
(adapted from several sources)

for the cake:
3 large eggs at room temperature
140 g white sugar
180 g butter, softened
1 tsp vanilla extract
225 g all-purpose flour
1 tsp baking powder
1/2 tsp salt
90 ml milk at room temperature
60 g dark chocolate, finely chopped

for the ganache:
60 g dark chocolate
30 ml whipping cream
sprinkles of your choice

Heat oven to 350F.

Sift the flour, baking powder and salt together in a medium bowl. Reserve.

In the bowl of a KitchenAid type mixer, cream the butter together with the sugar for several minutes, until light and fluffy. Gradually add the eggs to and mix each time until incorporated, then the vanilla extract.

Turn off the mixer. Add the sifted mixture of flour, and the milk, dividing the flour in three portions, and the milk in two. Start and end with the flour, eye-balling the amount it totally fine. Once all is incorporated, fold the chopped chocolate gently.

Spray your Silikomart or other Bundt pan (about 1.5 L volume). Pour the batter into the pan and level it gently with an offset spatula. Bake at 350F for 40-50 minutes or until a toothpick inserted in the center of the cake comes out clean.

Remove from the oven and wait until the cake is warm before removing it from the pan. I left it sit for about 30 minutes and it un-molded easily.

Make the ganache: Heat the cream until almost boiling and pour over the chocolate. Wait a few minutes, then whisk gently to combine. It should be smooth and shiny. Once it cools a bit, but it is still runny, pour over the cake. It is important that the consistency is right, so that it won't simply run off the edges. Decorate with sprinkles before it is fully set, so they glue to the surface.