

# www.caketype.com /typefaces /aniek

---

## About the typeface

Designed in 2008-2009 – Aniek is a non-connected typeface with an angle to the left based on real handwriting. The font is designed for readability on small sizes but also works well in larger sizes. The family includes seven weights from Light to Black with an extended (Latin) character set. OpenType features include slashed zero and alternative shapes for the f and fi ligature.

## About the designer

Pieter van Rosmalen (1969), works and lives in The Hague, The Netherlands, where he runs a graphic design studio named CakeLab. He studied Advertising and Publicity Design at St. Lucas College in Boxtel, The Netherlands, graduating in 1993, and typography and type design in the postgraduate course Type and Media at the Royal Academy of Art in The Hague, The Netherlands, graduating in 2003. He started designing type (lettering) in 1986, and designed his very first complete typeface in 1991, inspired by the typefaces designed by Neville Brody.

---

## Weights

Aniek Light

Aniek ExtraBold

Aniek Book

Aniek Black

Aniek Medium

Aniek SemiBold

Aniek Bold

---

## Formats

MAC and PC

OpenType PS (OTF) – Other formats upon request

---

les jaunes d'œuf

żółtka jajek z pozostałym cukrem

räschtligge Griesszucker

tojássárgáját

I en separat skál piskes æggeblommerne

PRUIMENGERBAKJE

meascthóir leictreach

Bata durante un minuto las yemas de huevo

zucchini brownies

CHEWY PEANUT BUTTER BROWNIES

---

19 points

Preheat oven to 180°C (Gas mark 4 or 350°F) and grease a 23 cm (9 inch) cake tin, lightly dust with flour. Break the chocolate into small pieces and melt it with the water in a double boiler (over hot water). Separate egg whites and egg yolks. With an electric mixer whisk the egg whites until forming stiff peaks, add gradually half of the sugar while mixing. In a separate bowl whisk the egg yolks with the remaining sugar for one minute using the electric mixer. Add gradually the vegetable

17 points

Preheat oven to 180°C (Gas mark 4 or 350°F) and grease a 23 cm (9 inch) cake tin, lightly dust with flour. Break the chocolate into small pieces and melt it with the water in a double boiler (over hot water). Sepa-

15 points

Preheat oven to 180°C (Gas mark 4 or 350°F) and grease a 23 cm (9 inch) cake tin, lightly dust with flour. Break the chocolate into small pieces and melt it with the water in a double boiler (over hot water). Separate egg whites and egg yolks. With an electric mixer whisk the eggs

13 points

Preheat oven to 180°C (Gas mark 4 or 350°F) and grease a 23 cm (9 inch) cake tin, lightly dust with flour. Break the chocolate into small pieces and melt it with the water in a double boiler (over hot water). Separate egg whites and egg yolks. With an electric mixer whisk the egg whites until forming stiff peaks, add gradually half of the sugar while mixing. In a separate bowl

11 points

Preheat oven to 180°C (Gas mark 4 or 350°F) and grease a 23 cm (9 inch) cake tin, lightly dust with flour. Break the chocolate into small pieces and melt it with the water in a double boiler (over hot water). Separate egg whites and egg yolks. With an electric mixer whisk the egg whites until forming stiff peaks, add gradually half of the sugar while mixing. In a separate bowl whisk the egg yolks with the remaining sugar for one minute using the electric mixer. Add gradually the vegetable oil, one tablespoon at a

9 points

Preheat oven to 180°C (Gas mark 4 or 350°F) and grease a 23 cm (9 inch) cake tin, lightly dust with flour. Break the chocolate into small pieces and melt it with the water in a double boiler (over hot water). Separate egg whites and egg yolks. With an electric mixer whisk the egg whites until forming stiff peaks, add gradually half of the sugar while mixing. In a separate bowl whisk the egg yolks with the remaining sugar for one minute using the electric mixer. Add gradually the vegetable oil, one tablespoon at a time, whisk well between each time oil has been added. Add the melted chocolate and mix well. Transfer to the bowl containing the whisked egg whites. Preheat oven to 180°C (Gas mark 4 or 350°F) and grease a 23 cm (9 inch) cake tin, lightly dust with

7 points

Preheat oven to 180°C (Gas mark 4 or 350°F) and grease a 23 cm (9 inch) cake tin, lightly dust with flour. Break the chocolate into small pieces and melt it with the water in a double boiler (over hot water). Separate egg whites and egg yolks. With an electric mixer whisk the egg whites until forming stiff peaks, add gradually half of the sugar while mixing. In a separate bowl whisk the egg yolks with the remaining sugar for one minute using the electric mixer. Add gradually the vegetable oil, one tablespoon at a time, whisk well between each time oil has been added. Add the melted chocolate and mix well. Transfer to the bowl containing the whisked egg whites. Sprinkle chocolate chips on top and drizzle caramel sauce over chocolate chips. Remove brownie mix from refrigerator. Using a teaspoon, make small balls with the batter and smash flat. Very carefully, place on top of the Caramel sauce until the top is completely covered. Bake for 25 to 30 minutes in the preheated oven, until brownies spring back when gently touched. To make the frosting, melt together the 6 tablespoons of cocoa and margarine; set aside to cool. In a medium bowl, blend together the confectioners' sugar, milk and 1/2 teaspoon vanilla. Stir in the cocoa mixture. Spread over

les jaunes d'œuf

żółtka jajek z pozostałym cukrem

räschtligge Griesszucker

tojássárgáját

I en separat skål piskes æggeblommerne

PRUIMENGERBAKJE

meascthóir leictreach

Bata durante un minuto las yemas de huevo

zucchini brownies

CHEWY PEANUT BUTTER BROWNIES

---

19 points

Preheat oven to 180°C (Gas mark 4 or 350°F) and grease a 23 cm (9 inch) cake tin, lightly dust with flour. Break the chocolate into small pieces and melt it with the water in a double boiler (over hot water). Separate egg whites and egg yolks. With an electric mixer whisk the eggs whites until forming stiff peaks, add gradually half of the sugar while mixing. In a separate bowl whisk the egg yolks with the remaining sugar for one minute using the electric mixer. Add gradually the

---

17 points

Preheat oven to 180°C (Gas mark 4 or 350°F) and grease a 23 cm (9 inch) cake tin, lightly dust with flour. Break the chocolate into small pieces and melt it with the water in a double boiler (over hot water).

---

15 points

Preheat oven to 180°C (Gas mark 4 or 350°F) and grease a 23 cm (9 inch) cake tin, lightly dust with flour. Break the chocolate into small pieces and melt it with the water in a double boiler (over hot water). Separate egg whites and egg yolks. With an electric mixer whisk the

---

13 points

Preheat oven to 180°C (Gas mark 4 or 350°F) and grease a 23 cm (9 inch) cake tin, lightly dust with flour. Break the chocolate into small pieces and melt it with the water in a double boiler (over hot water). Separate egg whites and egg yolks. With an electric mixer whisk the eggs whites until forming stiff peaks, add gradually half of the sugar while mixing. In a separate

---

11 points

Preheat oven to 180°C (Gas mark 4 or 350°F) and grease a 23 cm (9 inch) cake tin, lightly dust with flour. Break the chocolate into small pieces and melt it with the water in a double boiler (over hot water). Separate egg whites and egg yolks. With an electric mixer whisk the eggs whites until forming stiff peaks, add gradually half of the sugar while mixing. In a separate bowl whisk the egg yolks with the remaining sugar for one minute using the electric mixer. Add gradually the vegetable oil, one

---

9 points

Preheat oven to 180°C (Gas mark 4 or 350°F) and grease a 23 cm (9 inch) cake tin, lightly dust with flour. Break the chocolate into small pieces and melt it with the water in a double boiler (over hot water). Separate egg whites and egg yolks. With an electric mixer whisk the eggs whites until forming stiff peaks, add gradually half of the sugar while mixing. In a separate bowl whisk the egg yolks with the remaining sugar for one minute using the electric mixer. Add gradually the vegetable oil, one tablespoon at a time, whisk well between each time oil has been added. Add the melted chocolate and mix well. Transfer to the bowl containing the whisked egg whites. Preheat oven to 180°C (Gas mark 4 or 350°F) and grease a 23 cm (9 inch) cake tin,

---

7 points

Preheat oven to 180°C (Gas mark 4 or 350°F) and grease a 23 cm (9 inch) cake tin, lightly dust with flour. Break the chocolate into small pieces and melt it with the water in a double boiler (over hot water). Separate egg whites and egg yolks. With an electric mixer whisk the eggs whites until forming stiff peaks, add gradually half of the sugar while mixing. In a separate bowl whisk the egg yolks with the remaining sugar for one minute using the electric mixer. Add gradually the vegetable oil, one tablespoon at a time, whisk well between each time oil has been added. Add the melted chocolate and mix well. Transfer to the bowl containing the whisked egg whites. Sprinkle chocolate chips on top and drizzle caramel sauce over chocolate chips. Remove brownie mix from refrigerator. Using a teaspoon, make small balls with the batter and smash flat. Very carefully, place on top of the Carmel sauce until the top is completely covered. Bake for 25 to 30 minutes in the preheated oven, until brownies spring back when gently touched. To make the frosting, melt together the 6 tablespoons of cocoa and margarine; set aside to cool. In a medium bowl, blend together the confectioners' sugar, milk and 1/2 teaspoon vanilla. Stir

les jaunes d'œuf

żółtka jajek z pozostałym cukrem

räschtligge Griesszucker

tojássárgáját

I en separat skål piskes æggeblommerne

PRUIMENGERBAKJE

meascthóir leictreach

Bata durante un minuto las yemas de huevo

zucchini brownies

CHEWY PEANUT BUTTER BROWNIES

---

19 points

Preheat oven to 180°C (Gas mark 4 or 350°F) and grease a 23 cm (9 inch) cake tin, lightly dust with flour. Break the chocolate into small pieces and melt it with the water in a double boiler (over hot water). Separate egg whites and egg yolks. With an electric mixer whisk the egg whites until forming stiff peaks, add gradually half of the sugar while mixing. In a separate bowl whisk the egg yolks with the remaining sugar for one minute using the electric mixer.

---

17 points

Preheat oven to 180°C (Gas mark 4 or 350°F) and grease a 23 cm (9 inch) cake tin, lightly dust with flour. Break the chocolate into small pieces and melt it with the water in a double boiler (over hot water).

---

15 points

Preheat oven to 180°C (Gas mark 4 or 350°F) and grease a 23 cm (9 inch) cake tin, lightly dust with flour. Break the chocolate into small pieces and melt it with the water in a double boiler (over hot water). Separate egg whites and egg yolks. With an electric mixer whisk the

---

13 points

Preheat oven to 180°C (Gas mark 4 or 350°F) and grease a 23 cm (9 inch) cake tin, lightly dust with flour. Break the chocolate into small pieces and melt it with the water in a double boiler (over hot water). Separate egg whites and egg yolks. With an electric mixer whisk the egg whites until forming stiff peaks, add gradually half of the sugar while mixing. In a

---

11 points

Preheat oven to 180°C (Gas mark 4 or 350°F) and grease a 23 cm (9 inch) cake tin, lightly dust with flour. Break the chocolate into small pieces and melt it with the water in a double boiler (over hot water). Separate egg whites and egg yolks. With an electric mixer whisk the egg whites until forming stiff peaks, add gradually half of the sugar while mixing. In a separate bowl whisk the egg yolks with the remaining sugar for one minute using the electric mixer. Add gradually the vegetable

---

9 points

Preheat oven to 180°C (Gas mark 4 or 350°F) and grease a 23 cm (9 inch) cake tin, lightly dust with flour. Break the chocolate into small pieces and melt it with the water in a double boiler (over hot water). Separate egg whites and egg yolks. With an electric mixer whisk the egg whites until forming stiff peaks, add gradually half of the sugar while mixing. In a separate bowl whisk the egg yolks with the remaining sugar for one minute using the electric mixer. Add gradually the vegetable oil, one tablespoon at a time, whisk well between each time oil has been added. Add the melted chocolate and mix well. Transfer to the bowl containing the whisked egg whites. Preheat oven to 180°C (Gas mark 4 or 350°F) and grease a

---

7 points

Preheat oven to 180°C (Gas mark 4 or 350°F) and grease a 23 cm (9 inch) cake tin, lightly dust with flour. Break the chocolate into small pieces and melt it with the water in a double boiler (over hot water). Separate egg whites and egg yolks. With an electric mixer whisk the egg whites until forming stiff peaks, add gradually half of the sugar while mixing. In a separate bowl whisk the egg yolks with the remaining sugar for one minute using the electric mixer. Add gradually the vegetable oil, one tablespoon at a time, whisk well between each time oil has been added. Add the melted chocolate and mix well. Transfer to the bowl containing the whisked egg whites. Sprinkle chocolate chips on top and drizzle caramel sauce over chocolate chips. Remove brownie mix from refrigerator. Using a teaspoon, make small balls with the batter and smash flat. Very carefully, place on top of the Carmel sauce until the top is completely covered. Bake for 25 to 30 minutes in the preheated oven, until brownies spring back when gently touched. To make the frosting, melt together the 6 tablespoons of cocoa and margarine; set aside to cool. In a medium bowl, blend together the confectioners' sugar, milk and

---

les jaunes d'œuf

żółtka jajek z pozostałym cukrem

räschtligge Griesszucker

tojásárgáját

I en separat skål piskes æggeblommerne

PRUIMENGERBAKJE

meascthóir leictreach

Bata durante un minuto las yemas de huevo

zucchini brownies

CHEWY PEANUT BUTTER BROWNIES

---

19 points

Preheat oven to 180°C (Gas mark 4 or 350°F) and grease a 23 cm (9 inch) cake tin, lightly dust with flour. Break the chocolate into small pieces and melt it with the water in a double boiler (over hot water). Separate egg whites and egg yolks. With an electric mixer whisk the eggs whites until forming stiff peaks, add gradually half of the sugar while mixing. In a separate bowl whisk the egg yolks with the remaining sugar for one minute using

17 points

Preheat oven to 180°C (Gas mark 4 or 350°F) and grease a 23 cm (9 inch) cake tin, lightly dust with flour. Break the chocolate into small pieces and melt it with the water in a double boiler (over hot

15 points

Preheat oven to 180°C (Gas mark 4 or 350°F) and grease a 23 cm (9 inch) cake tin, lightly dust with flour. Break the chocolate into small pieces and melt it with the water in a double boiler (over hot water). Separate egg whites and egg yolks. With an electric mixer whisk

13 points

Preheat oven to 180°C (Gas mark 4 or 350°F) and grease a 23 cm (9 inch) cake tin, lightly dust with flour. Break the chocolate into small pieces and melt it with the water in a double boiler (over hot water). Separate egg whites and egg yolks. With an electric mixer whisk the eggs whites until forming stiff peaks, add gradually half of the sugar while

11 points

Preheat oven to 180°C (Gas mark 4 or 350°F) and grease a 23 cm (9 inch) cake tin, lightly dust with flour. Break the chocolate into small pieces and melt it with the water in a double boiler (over hot water). Separate egg whites and egg yolks. With an electric mixer whisk the eggs whites until forming stiff peaks, add gradually half of the sugar while mixing. In a separate bowl whisk the egg yolks with the remaining sugar for one minute using the electric mixer. Add

9 points

Preheat oven to 180°C (Gas mark 4 or 350°F) and grease a 23 cm (9 inch) cake tin, lightly dust with flour. Break the chocolate into small pieces and melt it with the water in a double boiler (over hot water). Separate egg whites and egg yolks. With an electric mixer whisk the eggs whites until forming stiff peaks, add gradually half of the sugar while mixing. In a separate bowl whisk the egg yolks with the remaining sugar for one minute using the electric mixer. Add gradually the vegetable oil, one tablespoon at a time, whisk well between each time oil has been added. Add the melted chocolate and mix well. Transfer to the bowl containing the whisked egg whites. Preheat oven to 180°C (Gas

7 points

Preheat oven to 180°C (Gas mark 4 or 350°F) and grease a 23 cm (9 inch) cake tin, lightly dust with flour. Break the chocolate into small pieces and melt it with the water in a double boiler (over hot water). Separate egg whites and egg yolks. With an electric mixer whisk the eggs whites until forming stiff peaks, add gradually half of the sugar while mixing. In a separate bowl whisk the egg yolks with the remaining sugar for one minute using the electric mixer. Add gradually the vegetable oil, one tablespoon at a time, whisk well between each time oil has been added. Add the melted chocolate and mix well. Transfer to the bowl containing the whisked egg whites. Sprinkle chocolate chips on top and drizzle caramel sauce over chocolate chips. Remove brownie mix from refrigerator. Using a teaspoon, make small balls with the batter and smash flat. Very carefully, place on top of the Carmel sauce until the top is completely covered. Bake for 25 to 30 minutes in the preheated oven, until brownies spring back when gently touched. To make the frosting, melt together the 6 tablespoons of cocoa and margarine; set aside to cool. In a medium bowl, blend

les jaunes d'œuf

żółtka jajek z pozostałym cukrem

räschtligge Griesszucker

tojásárgáját

I en separat skål piskes æggeblommerne

PRUIMENGEBAKJE

meascthóir leictreach

Bata durante un minuto las yemas de huevo

zucchini brownies

CHEWY PEANUT BUTTER BROWNIES

---

19 points

Preheat oven to 180°C (Gas mark 4 or 350°F) and grease a 23 cm (9 inch) cake tin, lightly dust with flour. Break the chocolate into small pieces and melt it with the water in a double boiler (over hot water). Separate egg whites and egg yolks. With an electric mixer whisk the eggs whites until forming stiff peaks, add gradually half of the sugar while mixing. In a separate bowl whisk the egg yolks with the remaining sugar for one minute

---

17 points

Preheat oven to 180°C (Gas mark 4 or 350°F) and grease a 23 cm (9 inch) cake tin, lightly dust with flour. Break the chocolate into small pieces and melt it with the water in a double boiler

---

15 points

Preheat oven to 180°C (Gas mark 4 or 350°F) and grease a 23 cm (9 inch) cake tin, lightly dust with flour. Break the chocolate into small pieces and melt it with the water in a double boiler (over hot water). Separate egg whites and egg yolks. With an electric mixer

---

13 points

Preheat oven to 180°C (Gas mark 4 or 350°F) and grease a 23 cm (9 inch) cake tin, lightly dust with flour. Break the chocolate into small pieces and melt it with the water in a double boiler (over hot water). Separate egg whites and egg yolks. With an electric mixer whisk the eggs whites until forming stiff peaks, add gradually half of the sugar while

---

11 points

Preheat oven to 180°C (Gas mark 4 or 350°F) and grease a 23 cm (9 inch) cake tin, lightly dust with flour. Break the chocolate into small pieces and melt it with the water in a double boiler (over hot water). Separate egg whites and egg yolks. With an electric mixer whisk the eggs whites until forming stiff peaks, add gradually half of the sugar while mixing. In a separate bowl whisk the egg yolks with the remaining sugar for one minute using the

---

9 points

Preheat oven to 180°C (Gas mark 4 or 350°F) and grease a 23 cm (9 inch) cake tin, lightly dust with flour. Break the chocolate into small pieces and melt it with the water in a double boiler (over hot water). Separate egg whites and egg yolks. With an electric mixer whisk the eggs whites until forming stiff peaks, add gradually half of the sugar while mixing. In a separate bowl whisk the egg yolks with the remaining sugar for one minute using the electric mixer. Add gradually the vegetable oil, one tablespoon at a time, whisk well between each time oil has been added. Add the melted chocolate and mix well. Transfer to the bowl containing the whisked egg whites. Preheat oven to 180°C

---

7 points

Preheat oven to 180°C (Gas mark 4 or 350°F) and grease a 23 cm (9 inch) cake tin, lightly dust with flour. Break the chocolate into small pieces and melt it with the water in a double boiler (over hot water). Separate egg whites and egg yolks. With an electric mixer whisk the eggs whites until forming stiff peaks, add gradually half of the sugar while mixing. In a separate bowl whisk the egg yolks with the remaining sugar for one minute using the electric mixer. Add gradually the vegetable oil, one tablespoon at a time, whisk well between each time oil has been added. Add the melted chocolate and mix well. Transfer to the bowl containing the whisked egg whites. Sprinkle chocolate chips on top and drizzle caramel sauce over chocolate chips. Remove brownie mix from refrigerator. Using a teaspoon, make small balls with the batter and smash flat. Very carefully, place on top of the Carmel sauce until the top is completely covered. Bake for 25 to 30 minutes in the preheated oven, until brownies spring back when gently touched. To make the frosting, melt together the 6 tablespoons of cocoa and margarine; set

les jaunes d'œuf

żółtka jajek z pozostałym cukrem

räschtligge Griesszucker

tojásárgáját

I en separat skål piskes æggeblommerne

PRUIMENGERBAKJE

meascthóir leictreach

Bata durante un minuto las yemas de huevo

zucchini brownies

CHEWY PEANUT BUTTER BROWNIES

---

19 points

Preheat oven to 180°C (Gas mark 4 or 350°F) and grease a 23 cm (9 inch) cake tin, lightly dust with flour. Break the chocolate into small pieces and melt it with the water in a double boiler (over hot water). Separate egg whites and egg yolks. With an electric mixer whisk the eggs whites until forming stiff peaks, add gradually half of the sugar while mixing. In a separate bowl whisk the egg yolks with the remaining sugar for one

---

17 points

Preheat oven to 180°C (Gas mark 4 or 350°F) and grease a 23 cm (9 inch) cake tin, lightly dust with flour. Break the chocolate into small pieces and melt it with the water in a double boiler

---

15 points

Preheat oven to 180°C (Gas mark 4 or 350°F) and grease a 23 cm (9 inch) cake tin, lightly dust with flour. Break the chocolate into small pieces and melt it with the water in a double boiler (over hot water). Separate egg whites and egg yolks. With

---

13 points

Preheat oven to 180°C (Gas mark 4 or 350°F) and grease a 23 cm (9 inch) cake tin, lightly dust with flour. Break the chocolate into small pieces and melt it with the water in a double boiler (over hot water). Separate egg whites and egg yolks. With an electric mixer whisk the eggs whites until forming stiff peaks, add gradually half of the sugar

---

11 points

Preheat oven to 180°C (Gas mark 4 or 350°F) and grease a 23 cm (9 inch) cake tin, lightly dust with flour. Break the chocolate into small pieces and melt it with the water in a double boiler (over hot water). Separate egg whites and egg yolks. With an electric mixer whisk the eggs whites until forming stiff peaks, add gradually half of the sugar while mixing. In a separate bowl whisk the egg yolks with the remaining sugar for one minute using the

---

9 points

Preheat oven to 180°C (Gas mark 4 or 350°F) and grease a 23 cm (9 inch) cake tin, lightly dust with flour. Break the chocolate into small pieces and melt it with the water in a double boiler (over hot water). Separate egg whites and egg yolks. With an electric mixer whisk the eggs whites until forming stiff peaks, add gradually half of the sugar while mixing. In a separate bowl whisk the egg yolks with the remaining sugar for one minute using the electric mixer. Add gradually the vegetable oil, one tablespoon at a time, whisk well between each time oil has been added. Add the melted chocolate and mix well. Transfer to the bowl containing the whisked egg

---

7 points

Preheat oven to 180°C (Gas mark 4 or 350°F) and grease a 23 cm (9 inch) cake tin, lightly dust with flour. Break the chocolate into small pieces and melt it with the water in a double boiler (over hot water). Separate egg whites and egg yolks. With an electric mixer whisk the eggs whites until forming stiff peaks, add gradually half of the sugar while mixing. In a separate bowl whisk the egg yolks with the remaining sugar for one minute using the electric mixer. Add gradually the vegetable oil, one tablespoon at a time, whisk well between each time oil has been added. Add the melted chocolate and mix well. Transfer to the bowl containing the whisked egg whites. Sprinkle chocolate chips on top and drizzle caramel sauce over chocolate chips. Remove brownie mix from refrigerator. Using a teaspoon, make small balls with the batter and smash flat. Very carefully, place on top of the Carmel sauce until the top is completely covered. Bake for 25 to 30 minutes in the preheated oven, until brownies spring back when gently touched. To make the frosting, melt together

les jaunes d'œuf

zóttka jajek z pozostałym cukrem

räschtligge Griesszucker

tojásárgáját

I en separat skål piskes æggeblommerne

PRUIMENGEBAKJE

meascthóir leictreach

Bata durante un minuto las yemas de huevo

zucchini brownies

CHEWY PEANUT BUTTER BROWNIES

---

19 points

Preheat oven to 180°C (Gas mark 4 or 350°F) and grease a 23 cm (9 inch) cake tin, lightly dust with flour. Break the chocolate into small pieces and melt it with the water in a double boiler (over hot water). Separate egg whites and egg yolks. With an electric mixer whisk the egg whites until forming stiff peaks, add gradually half of the sugar while mixing. In a separate bowl whisk the egg yolks with the remaining sugar

---

17 points

Preheat oven to 180°C (Gas mark 4 or 350°F) and grease a 23 cm (9 inch) cake tin, lightly dust with flour. Break the chocolate into small pieces and melt it with the water in a double boiler

---

15 points

Preheat oven to 180°C (Gas mark 4 or 350°F) and grease a 23 cm (9 inch) cake tin, lightly dust with flour. Break the chocolate into small pieces and melt it with the water in a double boiler (over hot water). Separate egg whites and egg yolks.

---

13 points

Preheat oven to 180°C (Gas mark 4 or 350°F) and grease a 23 cm (9 inch) cake tin, lightly dust with flour. Break the chocolate into small pieces and melt it with the water in a double boiler (over hot water). Separate egg whites and egg yolks. With an electric mixer whisk the egg whites until forming stiff peaks, add

---

11 points

Preheat oven to 180°C (Gas mark 4 or 350°F) and grease a 23 cm (9 inch) cake tin, lightly dust with flour. Break the chocolate into small pieces and melt it with the water in a double boiler (over hot water). Separate egg whites and egg yolks. With an electric mixer whisk the egg whites until forming stiff peaks, add gradually half of the sugar while mixing. In a separate bowl whisk the egg yolks with the remaining sugar for one minute

---

9 points

Preheat oven to 180°C (Gas mark 4 or 350°F) and grease a 23 cm (9 inch) cake tin, lightly dust with flour. Break the chocolate into small pieces and melt it with the water in a double boiler (over hot water). Separate egg whites and egg yolks. With an electric mixer whisk the egg whites until forming stiff peaks, add gradually half of the sugar while mixing. In a separate bowl whisk the egg yolks with the remaining sugar for one minute using the electric mixer. Add gradually the vegetable oil, one tablespoon at a time, whisk well between each time oil has been added. Add the melted chocolate and mix well. Transfer to the bowl containing the

---

7 points

Preheat oven to 180°C (Gas mark 4 or 350°F) and grease a 23 cm (9 inch) cake tin, lightly dust with flour. Break the chocolate into small pieces and melt it with the water in a double boiler (over hot water). Separate egg whites and egg yolks. With an electric mixer whisk the egg whites until forming stiff peaks, add gradually half of the sugar while mixing. In a separate bowl whisk the egg yolks with the remaining sugar for one minute using the electric mixer. Add gradually the vegetable oil, one tablespoon at a time, whisk well between each time oil has been added. Add the melted chocolate and mix well. Transfer to the bowl containing the whisked egg whites. Sprinkle chocolate chips on top and drizzle caramel sauce over chocolate chips. Remove brownie mix from refrigerator. Using a teaspoon, make small balls with the batter and smash flat. Very carefully, place on top of the Caramel sauce until the top is completely covered. Bake for 25 to 30 minutes in the preheated oven, until brownies spring back when gently touched. To make the frosting, melt together

---





Aniek

---

**Capibara**

---

Capibara Mono

---

**Nitti**

---

Nitti Typewriter

---

**Panno**

---

**Panno Rounded**

---

**Pinup**

---

**Pixel Package**

---

**Stanley**

---

Ten

---