

www.caketype.com

/typefaces

/pinup

About the typeface

Designed in 2008 – Pinup is a soft, voluptuous and sexy single weight display typeface with an extended (Latin) character set and OpenType features which include ligatures, alternative shapes for some characters and a pinup. The typeface also contains a set of arrows.

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.

styles

Pinup Regular

Formats

MAC and PC

OpenType PS (OTF) – Other formats upon request

les jaunes d'œuf

żółtka jajek z pozostałym cukrem

räschtligge Griesszugger

tojássárgáját

I en separat skål piskes æggeblommerne

PRUIMENGEBAKJE

egg yolks

measctóir leictreach

zucchini brownies

CHEWY PEANUT BUTTER BROWNIES

stroopwafels

Bata durante un minuto las yemas de huevo

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

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

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). Sepa-

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

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

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

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

Aniek

Capibara

Capibara Mono

Nitti

Nitti Typewriter

Panno

Panno Rounded

Pinup

Pixel Package

Stanley

Ten
