

# www.caketype.com /typefaces /ten

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## About

Designed in 2007-2008 – Ten is a 10 pixel typeface originally designed as screen typeface for the CakeType and CakeLab websites. It is a vector based typeface, so you can also print it without any problems. The family includes two weights with Greek, Cyrillic and extended (Latin) character sets. OpenType features include ligatures, tabular figures, tabular old style figures, alternative shapes for some characters and ornaments. 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.

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## Weights

Ten Normal  
Ten Bold

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## Formats

MAC and PC  
OpenType PS (OTF) – Other formats upon request

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Les jaunes d'œuf

żółtka jajek z pozostałym cukrem

räschtligge Griesszugger

tojássárgáját

I en separat skål piskes æggeblommerne

PRUIMENGEBAKJE

ПРОЖНОЕ

meascthóir leictreach

zucchini brownies

CHEWY PEANUT BUTTER BROWNIES

Bata durante un minuto las yemas de huevo

μαλακτοπούρεκο

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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.

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17 points

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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

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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

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11 points

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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

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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

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Aniek

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**Capibara**

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Capibara Mono

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**Nitti**

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Nitti Typewriter

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**Panno Sign**

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**Panno Sign Rounded**

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Panno Text

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**Pinup**

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**Pixel Package**

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**Stanley**

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Ten

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