

DESIGNER:
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ASSISTANCE:
Diana Ovezee

Vanilla X

aaaaaa

Code-inspired & design-ready—that's Vanilla X. Vanilla X bridges the gap between precision and fluidity. As a semi-monospaced hybrid of Vanilla Sans and Vanilla Mono, it brings together the best of both worlds: the rhythm and clarity of a monospaced font with the natural flow of proportional spacing. Designed for modern interfaces, editorial layouts, and expressive branding, Vanilla X retains all the signature features—clean geometry, thoughtful alternates (a, g, l, G, J), and a rich set of arrows, symbols, and circled numerals to support UX clarity and visual hierarchy. Its subtle technical character nods to coding roots while offering the flexibility of a proportional design. For those who crave structure with just the right amount of freedom—Vanilla X delivers.

Glyph count: 588

Language support:

Afrikaans	Italian	Romansh
Albanian	Jola-Fonyi	Rombo
Asu	Kabuverdianu	Rundi
Basque	Kalenjin	Rwa
Bemba	Kinyarwanda	Samburu
Bena	Latvian	Sango
Bosnian	Lithuanian	Sangu
Breton	Low German	Scottish
Catalan	Lower Sorbian	Gaelic
Chiga	Luo	Sena
Colognian	Luxembourgish	Shambala
Cornish	Luyia	Shona
Croatian	Machame	Slovak
Czech	Makhuwa-Meetto	Slovenian
Danish	Makonde	Soga
Dutch	Malagasy	Somali
English	Malay	Spanish
Estonian	Maltese	Swahili
Faroese	Manx	Swedish
Filipino	Morisyen	Swiss
Finnish	North Ndebele	German
French	Northern Sami	Taita
Friulian	Norwegian	Teso
Galician	Bokmål	Turkish
Ganda	Norwegian	Turkmen
German	Nynorsk	Upper Sorbian
Gusii	Nyankole	Vunjo
Hungarian	Oromo	Welsh
Icelandic	Polish	Western Frisian
Inari Sami	Portuguese	Wolof
Indonesian	Quechua	Zulu
Irish	Romanian	

VANILLA SANS

VANILLA MONO

Win × Win

VANILLA X

= Win

© → Mōrraingy

Capitals are slightly shorter than ascenders

Large diacritical marks

Monospace flavors present across lowercase and uppercase characters

Moderate x-height

Set of arrows available within the character set

Relatively low contrast

Available alternate single-storey "a"

a → a

Available alternate double-storey "g"

g → g

Available white and black circled numerals

3 → ③ → ③

Available boxed numeral feature

((5394)) → 5394 → 5394

Hyperactive

#technology #RAM #nerd

Register or [log in](#)

Hybrid systems thrive at the intersection of structure and freedom. Whether it's a codebase blending compiled logic with dynamic* scripting, or a botanical species adapting across biomes, hybridity is resilience. In design, the fusion of monospaced precision with proportional elegance creates tools that speak both machine and human – sharp, clear, and adaptable. This is not compromise; it's convergence.

\$81

Framework

↳ Imagine a function* like `validate({input})` that can either return `true` or throw an error

nuts	Cal/100g	carbs	fat	protein
Almonds	612 kcal	5.7 g	53.0 g	24.0 g
Hazelnuts	665 kcal	5.7 g	63.6 g	16.3 g
Walnuts	723 kcal	5.7 g	70.6 g	16.1 g
Cashews	598 kcal	5.7 g	47.1 g	21.0 g
Peanuts	607 kcal	5.7 g	48.1 g	29.8 g
Macadamia	720 kcal	5.7 g	73.0 g	8.8 g
Brazil nut	697 kcal	5.7 g	68.1 g	17.0 g

ROMANS

100 Vanilla X Thin

200 Vanilla X ExtraLight

300 Vanilla X Light

400 Vanilla X Regular

500 Vanilla X Medium

700 Vanilla X Bold

900 Vanilla X Black

This font uses variable font technology. In supported apps and browsers you can make use of sliders or custom values to access variations of the fonts. Explore freely weight axes which means that you can decide for any preferred custom weight between Thin and Black.

! For implementation on web see the css style sheet added to the font package

Thanks to variable font technology you can choose any custom weight value between 100 and 900.

ROMANS

a a a a a a a

◆ 100 WEIGHT AXIS 900

Vanilla X VF

Custom 

Weight

625

Character Set

A B C D E F G **G** H I J **J** K L
M N O P Q R S T U V W X Y Z

a **a** b c d e f g **g** h i j k l **l**
m n o p q r s t u v w x y z

0 1 2 3 4 5 6 7 8 9

A B C D E F G H I J K L M N O P Q R S T U V W X Y Z Æ Á Â Ã Ä Å Æ Ç È É Ê Ë Ì Í Î Ï Ñ Ò Ó Ô Õ Ö Ø Ù Ú Û Ü Ý Þ à á â ã ä å æ ç è é ê ë ì í î ï ñ ò ó ô õ ö ø ù ú û ü ý þ ÿ

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① ② ③ ④ ⑤ ⑥ ⑦ ⑧ ⑨

0 1 2 3 4 5 6 7 8 9

0123456789

H 0 1 2 3 4 5 6 7 8 9

H_{0 1 2 3 4 5 6 7 8 9}

 $\frac{1}{8} \quad \frac{3}{8} \quad \frac{5}{8} \quad \frac{7}{8}$

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\$ ¢ £ ¤ ¥ €

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← ↑ → ↓ ↖ ↗ ↘ ↙ ⤵ ⤴ ⤶ ⤷ ⤸ ⤹ ⤺ ⤻ ⤼ ⤽

▲▶▼◀△▷▽◀■◻●○◉◊▲▶▼◀△▷▽◀■

Opentype Features

STYLISTIC SET 1: SINGLE-STOREY 'A'

angry → angry

angry angry

STYLISTIC SET 2: DOUBLE-STOREY 'G'

figure → figure

figure figure

STYLISTIC SET 3: ALTERNATE LOWER CASE 'L'

relax → relax

relax relax

STYLISTIC SET 4: UPPER CASE 'G' WITH SPUR

Ginger → Ginger

Ginger Ginger

STYLISTIC SET 6: ALTERNATE 'J'

Joy → Joy

Joy Joy

STYLISTIC SET 7: PATTERN IN PLACE OF CAPITAL LETTERS A-Z

ANGEL
BOURJOIS
CHLORYDE
DREAM
ENDING
FLOWER
GINGER
HYPE
IDEAS
JUICE
KING
LOVER
MERCH



NEVER
OPEN
PRETTY
QUEEN
RAIN
STAR
TANGO
UMBRA
VIDEO
WILLING
XENA
YOSE
ZEN



STYLISTIC SET 8: WHITE CIRCLED NUMERALS | STYLISTIC SET 9: BLACK CIRCLED NUMERALS



0123456789
0123456789



①②③④⑤⑥⑦⑧⑨
①②③④⑤⑥⑦⑧⑨

CONTEXTUAL ALTERNATES + STYLISTIC SET 8



((129081))



1 2 9 0 8 1

CONTEXTUAL ALTERNATES + STYLISTIC SET 9



((129081))



1 2 9 0 8 1

SUPERIORS



H0123456789

H^{0 1 2 3 4 5 6 7 8 9}

INFERIORS



H0123456789

H_{0 1 2 3 4 5 6 7 8 9}

NUMERATORS



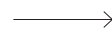
H0123456789

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DENOMINATORS



H0123456789

H_{0 1 2 3 4 5 6 7 8 9}

FRACTIONS



2/79 1/85



2²/7 9 1¹/8 5

ORDINALS



3a 3A 2o 20



3^a 3^A 2^o 2⁰

CASE SENSITIVE FORMS



4-5<6>7»8«9
¡HOLA!



4-5<6>7»8«9
¡HOLA!

LIGATURES



finest flight



finest flight

LANGUAGE SPECIFIC FORMS – DUTCH ONLY (DISCRETIONAR LIGATURES)



fijn FIJN
íjsje ÍJSJE
ÍJSJE ÍJSJE



fijn FIJN
íjsje ÍJSJE
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Text Samples

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24/26 PT

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18/21.6 PT

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11/13.2 PT

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9/10.8 PT

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Samples in selected languages

12/14.4 PT

GERMAN

Nussfrüchte, genannt auch Nüsse, sind Schließfrüchte, bei denen alle drei Schichten der Fruchtwand (des Perikarps) verholzen. Meist wird dabei nur ein einzelner, umgangssprachlich ebenfalls als Nuss bezeichneter Samen von der Nussschale umschlossen. Schalenobst (auch Schalenfrüchte) ist die handelsübliche Bezeichnung für Obst, dessen Fruchtkerne von einer harten, meist holzigen Schale

FRENCH

Les fruits à coque sont des fruits contenant généralement une seule graine oléagineuse comestible enfermée dans une coque sclérifiée à maturité. Il ne s'agit pas d'un concept théorique mais d'un terme défini par extension, utilisé notamment en alimentation, en nutrition et en allergologie. Il désigne des graines de fruits à coque ayant des compositions nutritionnelles semblables, reconnues

SPANISH

En botánica, el término nuez (o núcula) se aplica a un fruto seco indehiscente (aquenio), monospermo y con un pericarpio duro que deriva de un ovario ínfero cuya pared está endurecida. Se encuentran nueces en géneros botánicos del orden de las Fagales, por ejemplo: Avellanas, Bellotas, Castañas. Contrariamente a lo que pueda parecer, el fruto del nogal –la ‘nuez’ común del comercio– no es botánicamente una nuez,

POLISH

Orzech (nux) – rodzaj suchych owoców zamkniętych (niepękających), jednonasiennych (rzadko dwunasiennych), odpadających od rośliny matecznej w całości. Często dla owoców o niewielkich rozmiarach używa się równoważnej nazwy orzeszek. Mają one twardą, zdrewniałą owocnię, niezrośniętą z nasieniem. Odpadanie ułatwia specjalna tkanka oddzielająca, której pozostałością jest np. tarczka u leszczyny

SWEDISH

Nötter är inom botaniken hårda, torra, skalförsedda, vanligen enfröiga äkta frukter inom undergruppen torra frukter som inte öppnar sig för att släppa iväg fröna när de är mogna. I vardagligt tal syftar dock nötter på alla hårda, ätbara (frukt)kärnor. Detta inkluderar torkade frön och frukter som botaniskt sett inte är nötter. Nötter är en viktig näringskälla för både människor och djur. Nöten har ofta en fettrik

CZECH

Tento článek je o plodu některých vyšších rostlin. O ostatních významech slova pojednává článek Oříšek (rozcestník). Oříšek (nux) je v botanickém názvosloví typ pravého plodu. Jako oříšek se plod klasifikuje, pokud jsou splněny tyto podmínky; suchý s tvrdým oplodím (zdřevnatělý semeník), jednosemenný (někdy se připouští i dvousemenný), tvořený jedním nebo dvěma plodolisty; osemení se jen volně dotýká oplodí,

12/14.4 PT

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Examples of use

**{CODE←INSPIRED↘}
DESIGN→READY—
THAT'S VANILLA X,
BRIDGESTHE GAP
BETWEEN PRECISION
AND↻FLUIDITY.**

HYBRID MINDS

COMPLICATED ISSUE

\$35,655 / US

Slowed

They operate at peak efficiency

Chemiluminescence

⑦:Encore*

¶ The funeral of Britain's longest-ruling monarch concludes a life exemplified by a personal motto of "I serve."

Ministers of WAR

#Biotech-⑨

Perpetuate

'Modern society'

CHAPTER 280



A Turkish researcher thinks he's found a botanical survivor.

DIVERSIFY

167.02%



iDOS↓/▷5

Code-inspired & design-ready—that's Vanilla X. Vanilla X bridges the gap between precision and fluidity. As a semi-monospaced hybrid of Vanilla Sans and Vanilla Mono, it brings together the best of both worlds: the rhythm and clarity of a monospaced font with the natural flow of proportional spacing. Designed for modern interfaces, editorial layouts, and expressive branding, Vanilla X retains all the signature features—clean geometry, thoughtful alternates (a, g, l, G, J), and a rich set of arrows, symbols, and circled numerals to support UX clarity and visual hierarchy. Its subtle technical character nods to coding roots while offering the flexibility of a proportional design. For those who crave structure with just the amount of freedom—Vanilla X delivers.



Vanilla X blends the structure of Vanilla Mono with the fluidity of Vanilla Sans precise yet expressive. Like a daisy crossed with a blue thistle, it balances softness and sharpness in a single, unified form. Hybridization in progress...

[illegible]

Bio-designer
Botany 
Cross-species
Epigenetic ex-
pression 
Adaptive 
morphology
Vanilla X 
Hybridization



Labels in this specimen are set in Vanilla X from Blast Foundry

www.blast-foundry.com ► info@blast-foundry.com ◀ Instagram: [@blast_foundry](https://www.instagram.com/blast_foundry)