



US00D855933S

(12) **United States Design Patent** (10) **Patent No.:** **US D855,933 S**
Mockler (45) **Date of Patent:** **** Aug. 13, 2019**

(54) **DRIP CAKE**

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(73) Assignee: **EDIBLE IP, LLC**, Atlanta, GA (US)
(**) Term: **15 Years**

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(22) Filed: **Feb. 27, 2018**

(51) **LOC (12) Cl.** **01-01**

(52) **U.S. Cl.**
USPC **D1/129**

(58) **Field of Classification Search**

USPC D1/100–130, 199; 426/94, 104, 138,
426/143, 144, 274, 283, 303, 391, 512,
426/514, 518, 549; D6/597, 601;
D7/675, 560, 566, 568; D24/101–104;
D28/8.1, 8.2; D21/385, 386, 707; D26/7
CPC A23L 1/0067; A23L 1/005; A23L 1/0052;
A23L 1/217; A23G 9/48; A23G 3/54;
A23V 2002/00

See application file for complete search history.

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(Continued)

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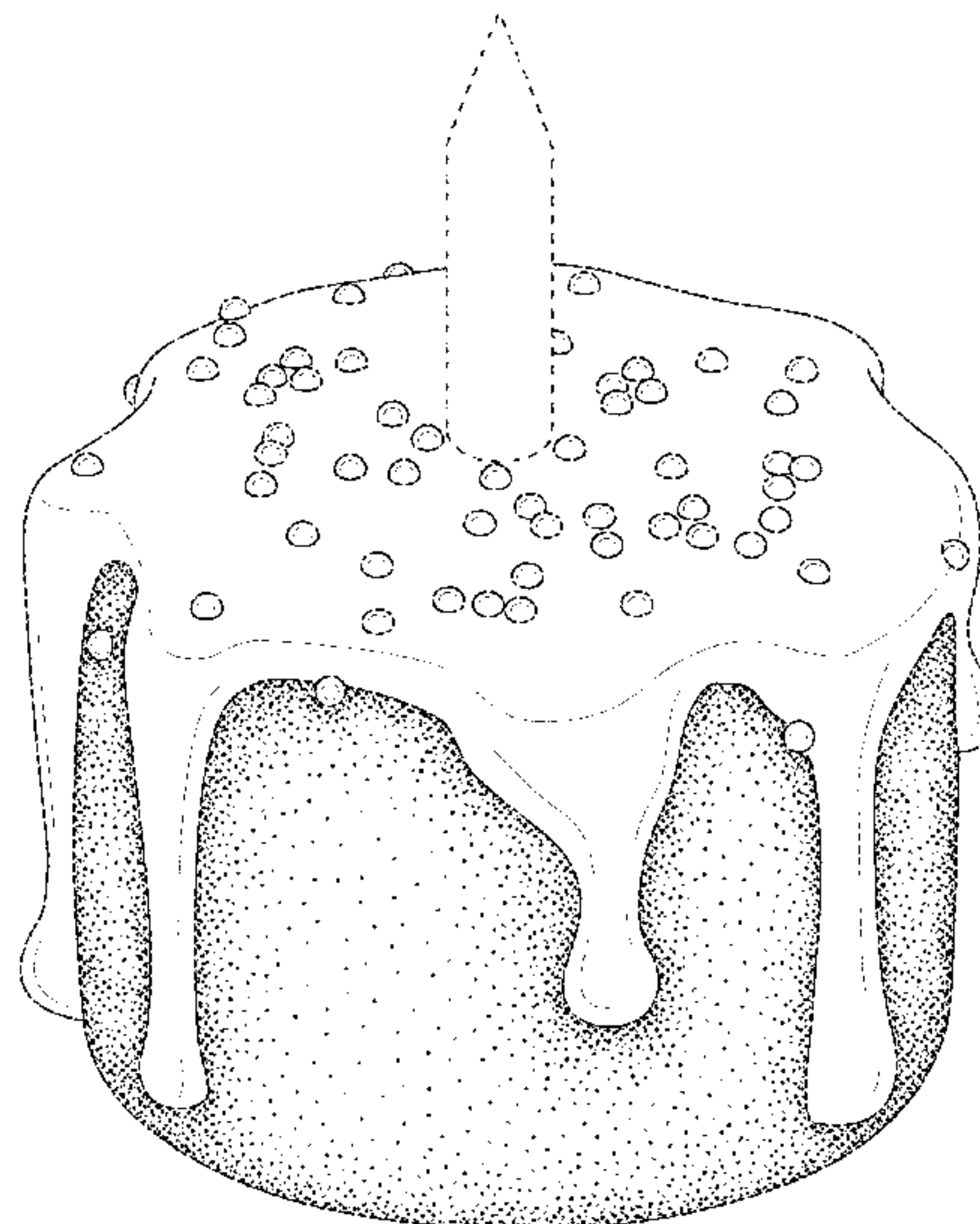
(57) **CLAIM**

I claim the ornamental design for a drip cake, as shown and described.

DESCRIPTION

FIG. 1 is a top perspective view of a first embodiment of a drip cake;
FIG. 2 is a rear elevation view thereof;
FIG. 3 is a front elevation view thereof;
FIG. 4 is a left side elevation view thereof;
FIG. 5 is a right side elevation view thereof;
FIG. 6 is a top plan view thereof;
FIG. 7 is a bottom plan view thereof;
FIG. 8 is a top perspective view of a second embodiment of a drip cake;
FIG. 9 is a front elevation view thereof;
FIG. 10 is a rear elevation view thereof;
FIG. 11 is a left side elevation view thereof;
FIG. 12 is a right side elevation view thereof;
FIG. 13 is a top plan view thereof; and,
FIG. 14 is a bottom plan view thereof.
The broken lines in the drawings depict environmental subject matter and form no part of the claimed design.

1 Claim, 14 Drawing Sheets



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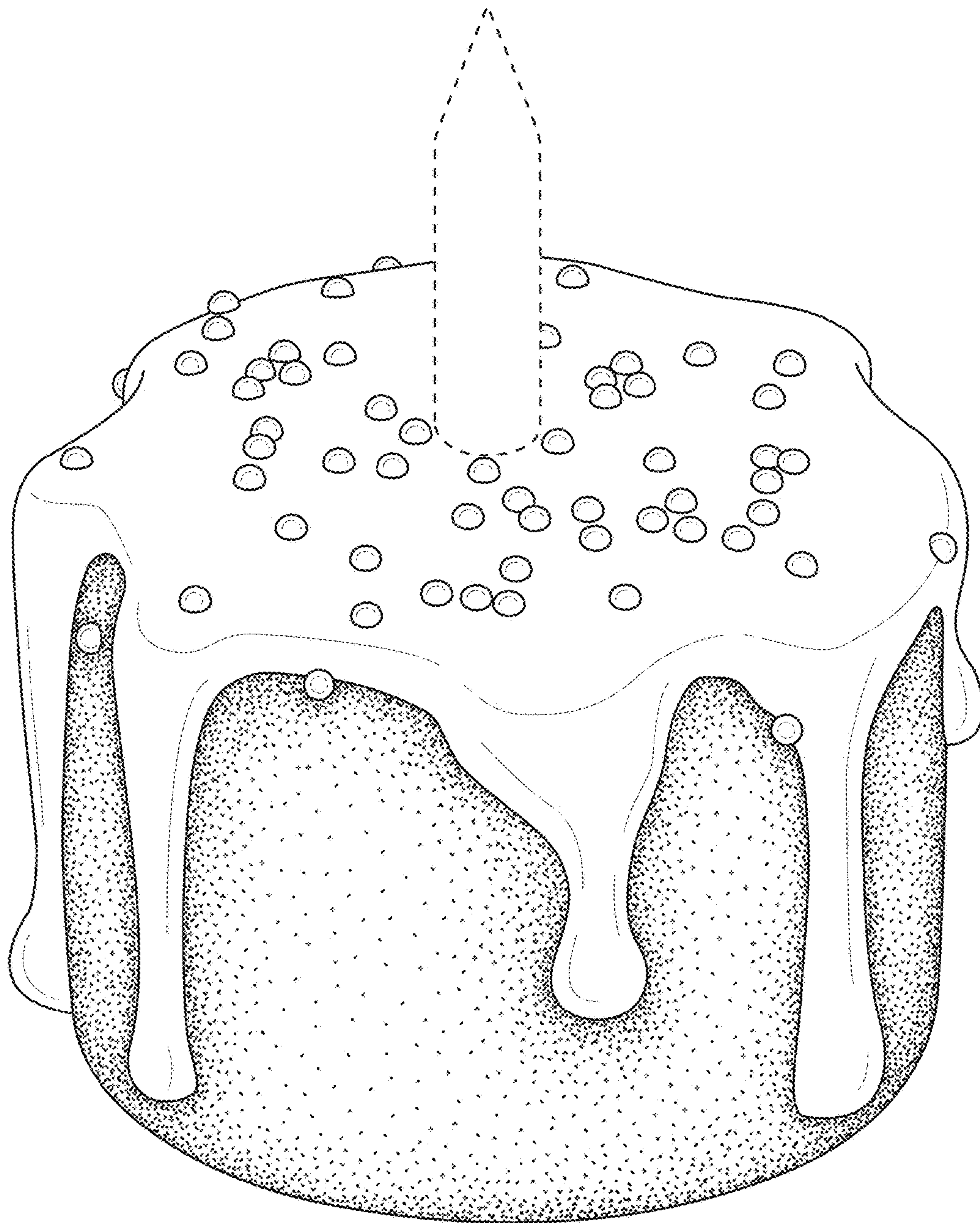


FIG. 1

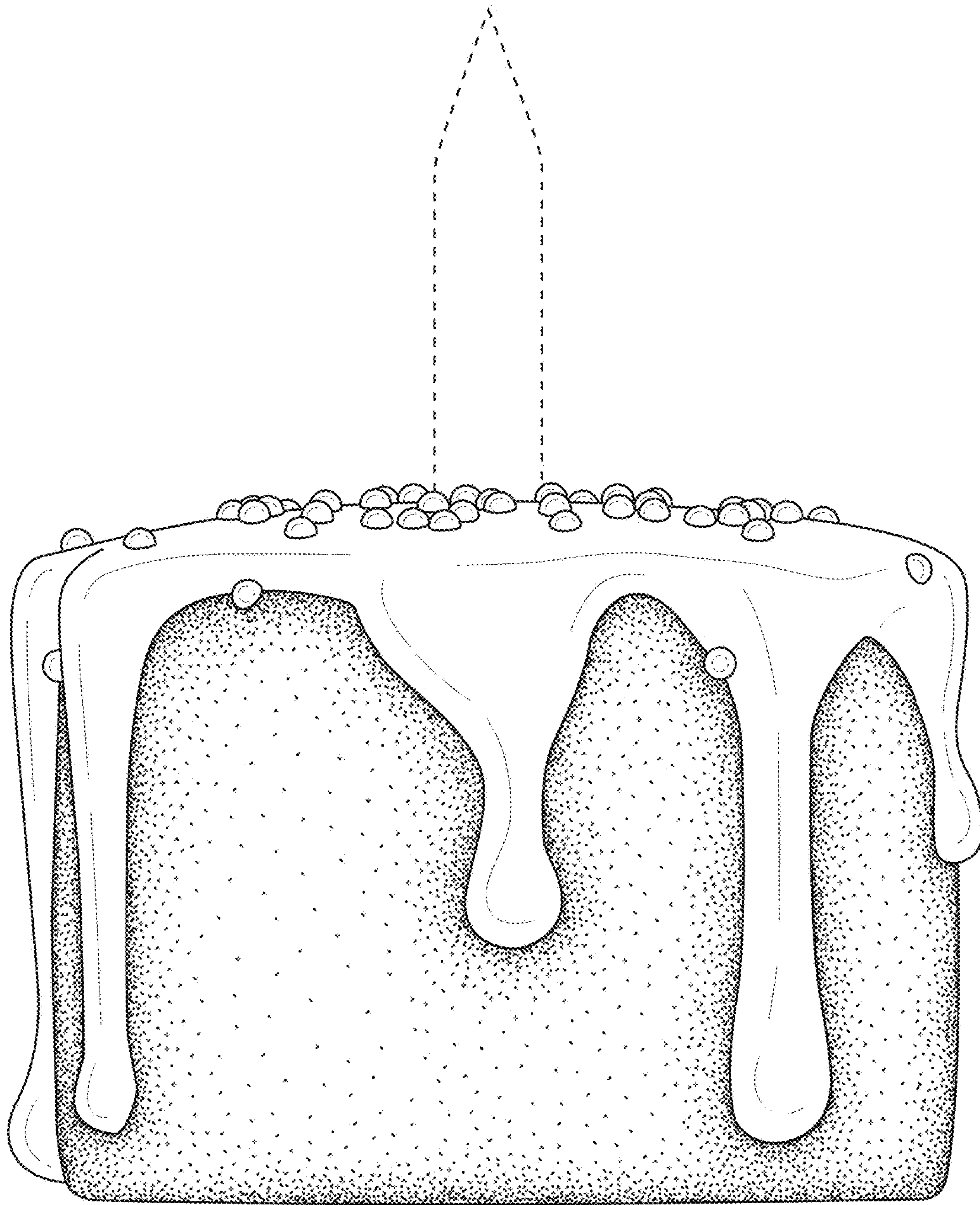


FIG. 2

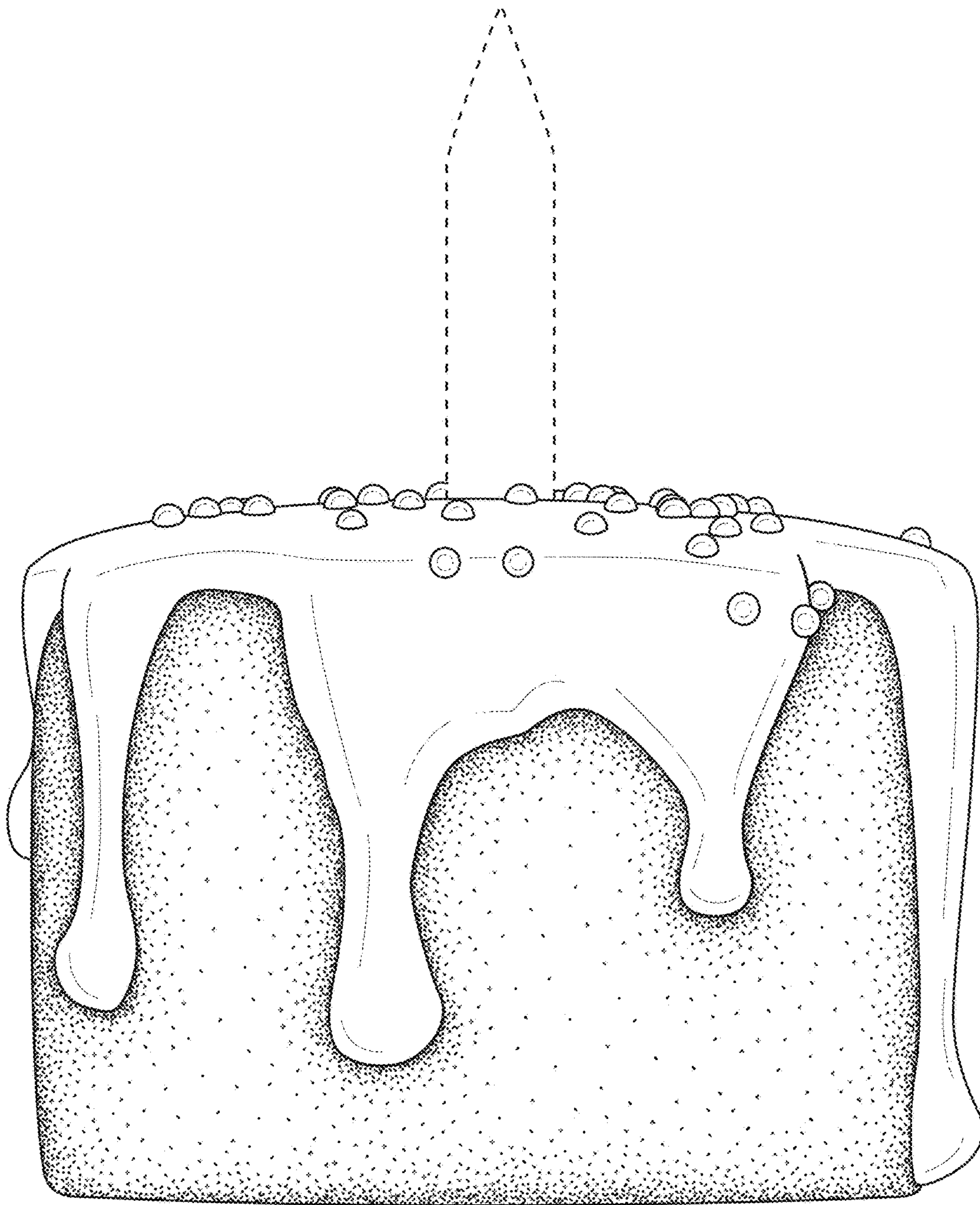


FIG. 3

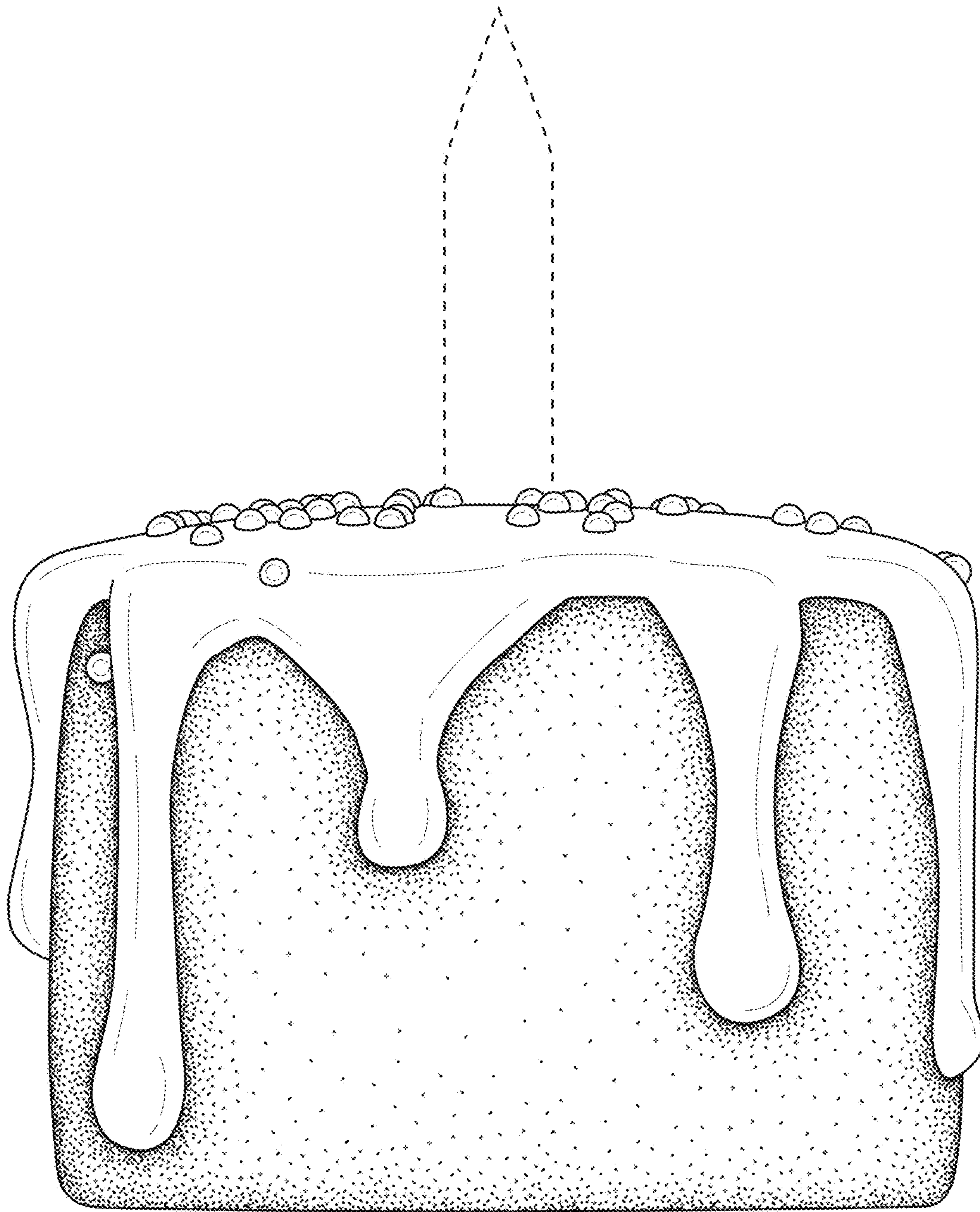


FIG. 4

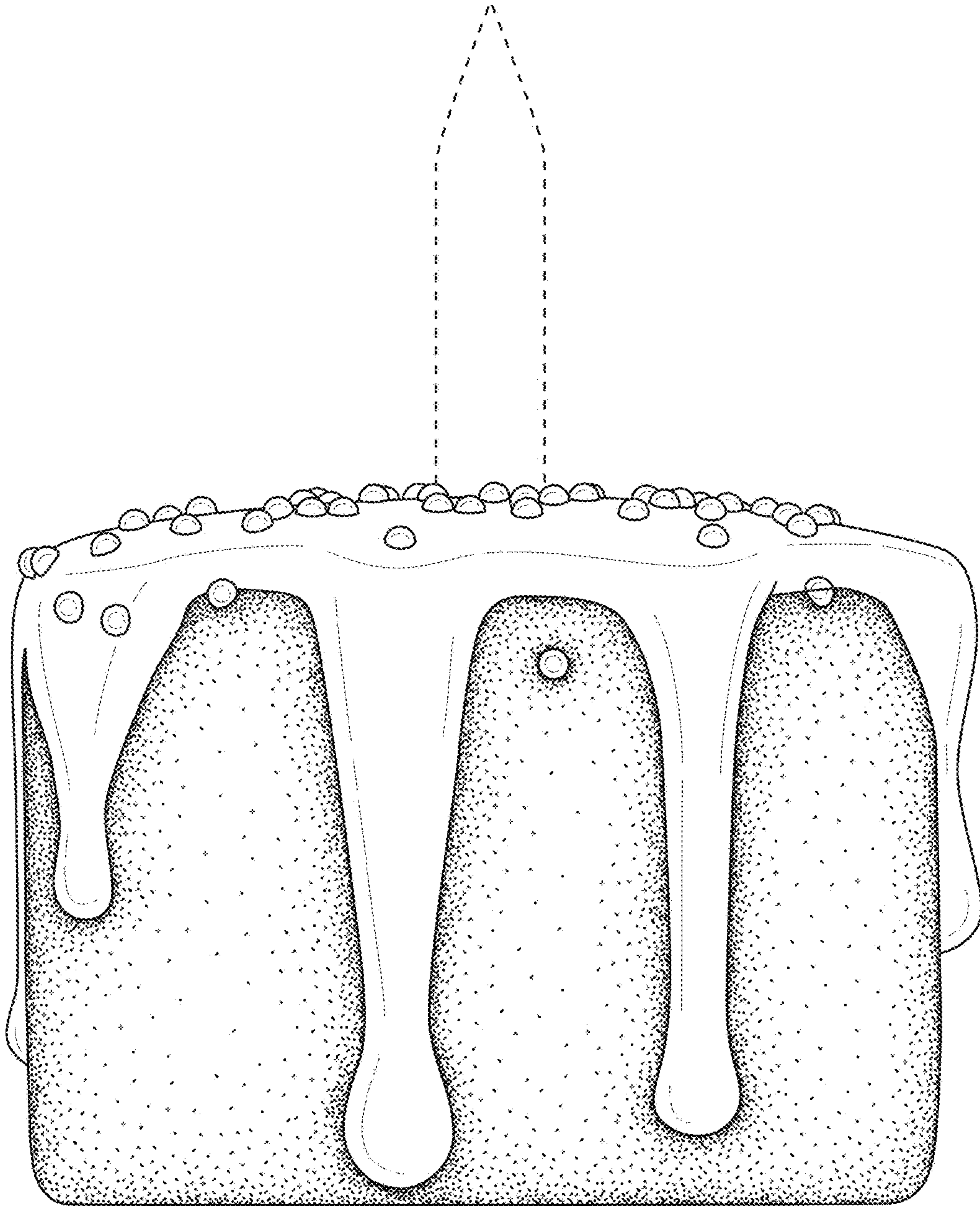


FIG. 5

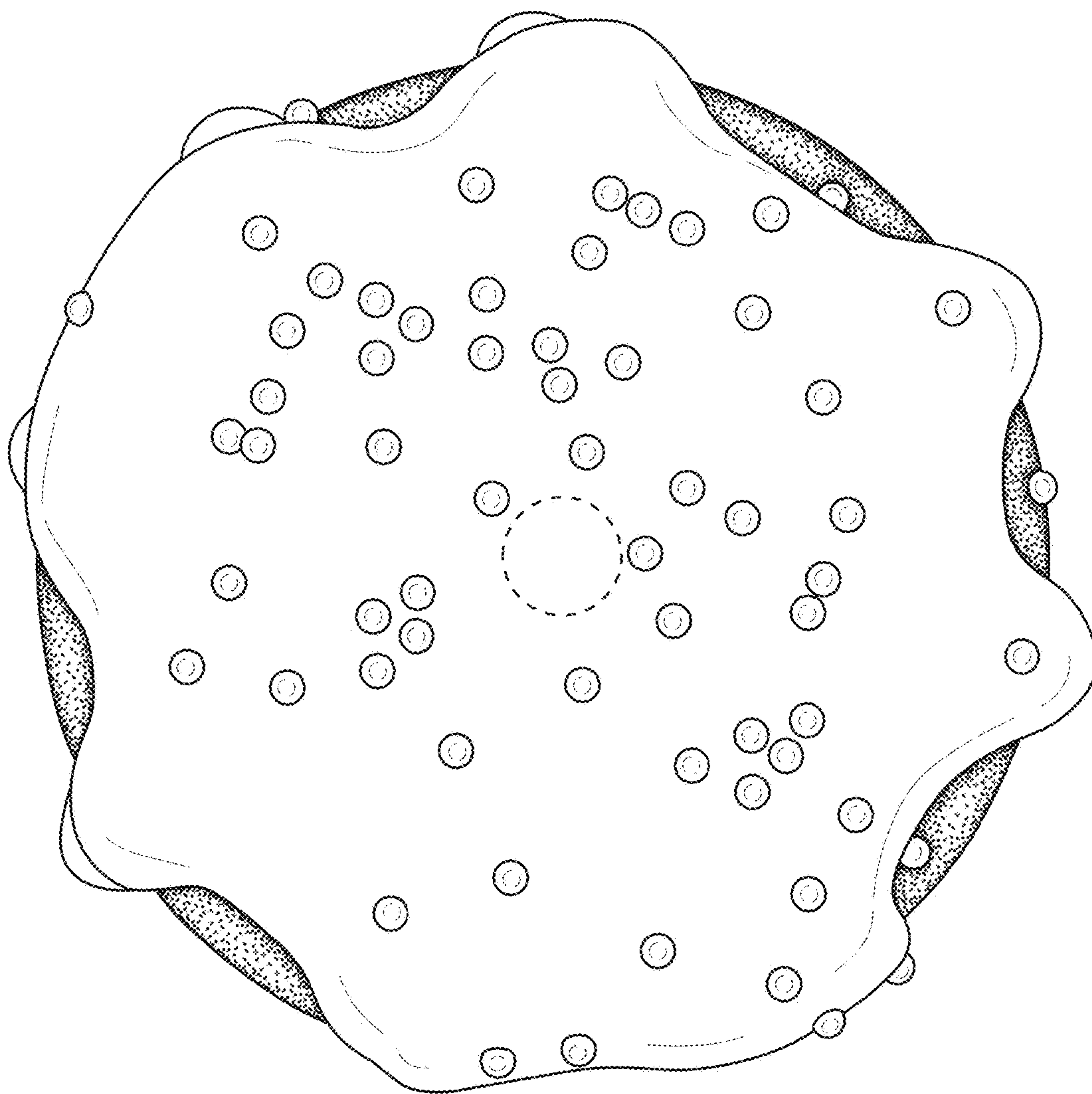


FIG. 6

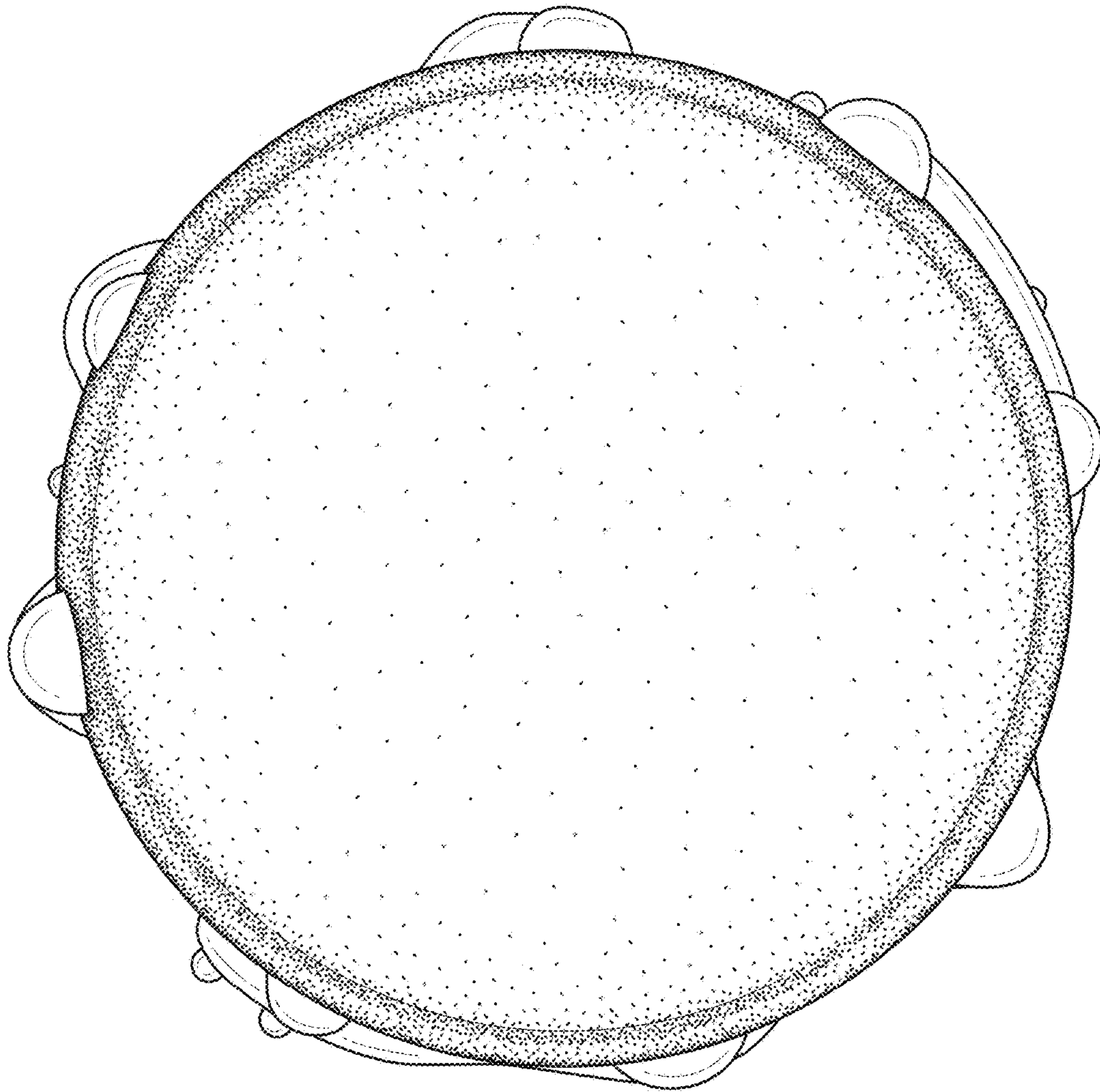


FIG. 7

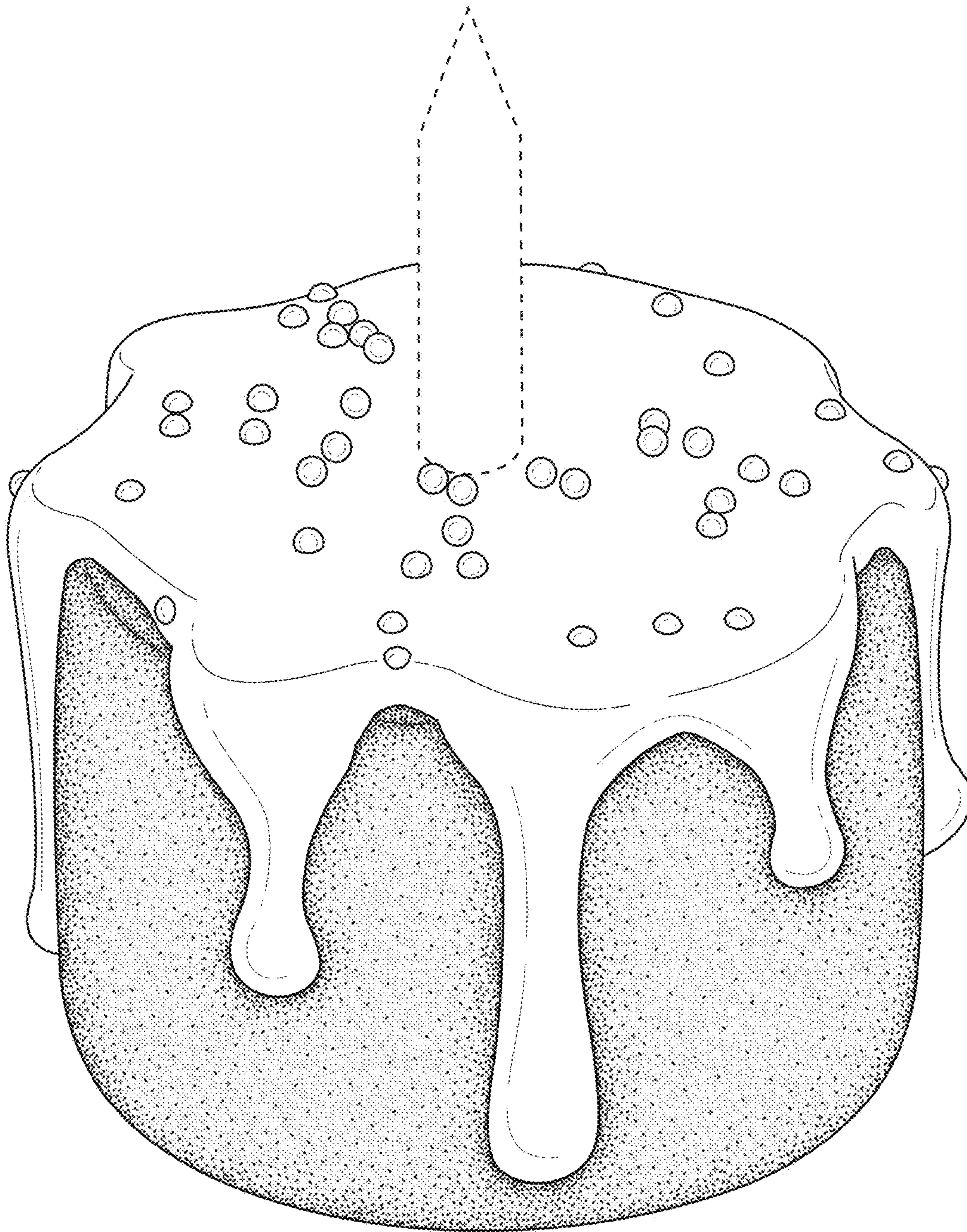


FIG. 8

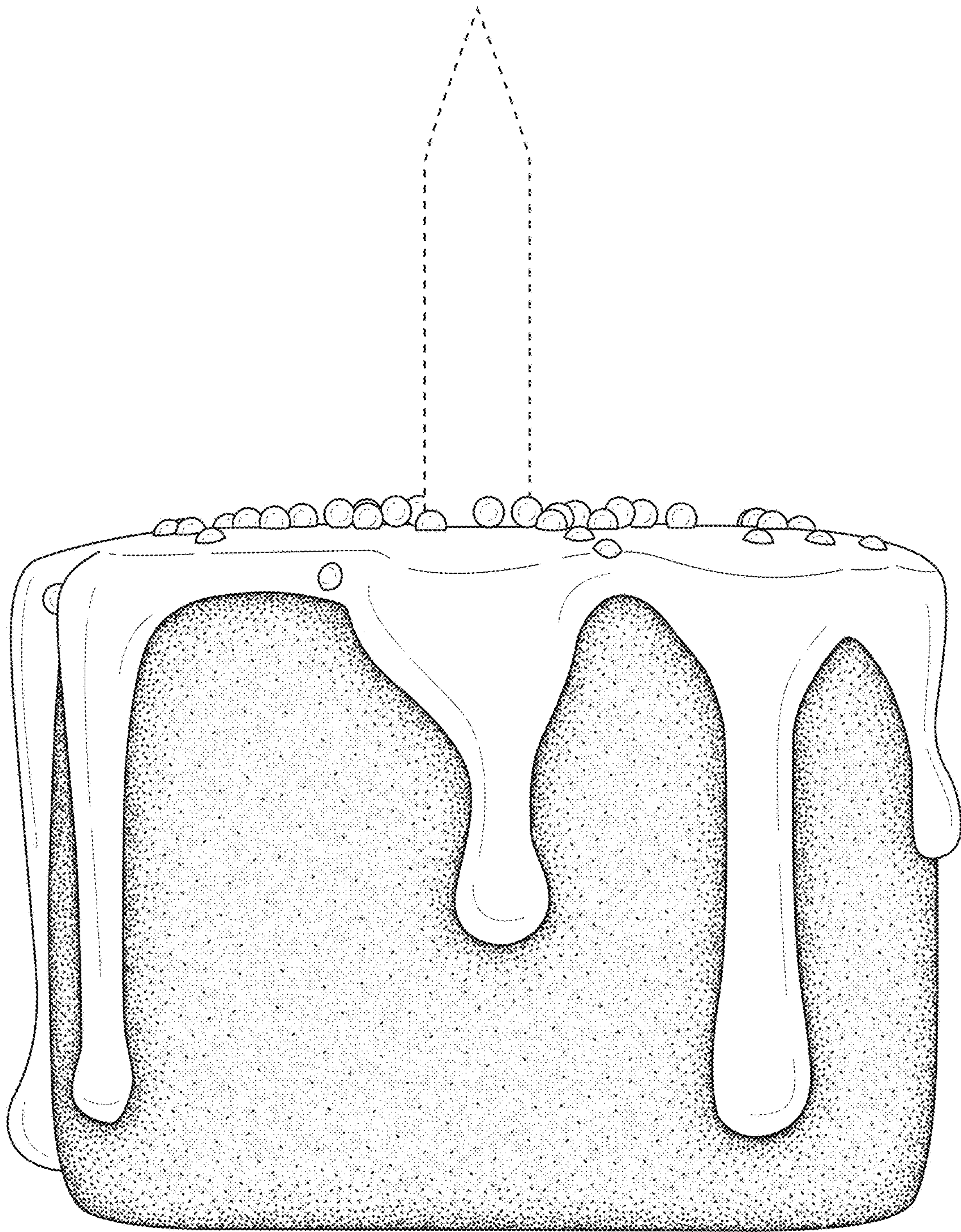


FIG. 9

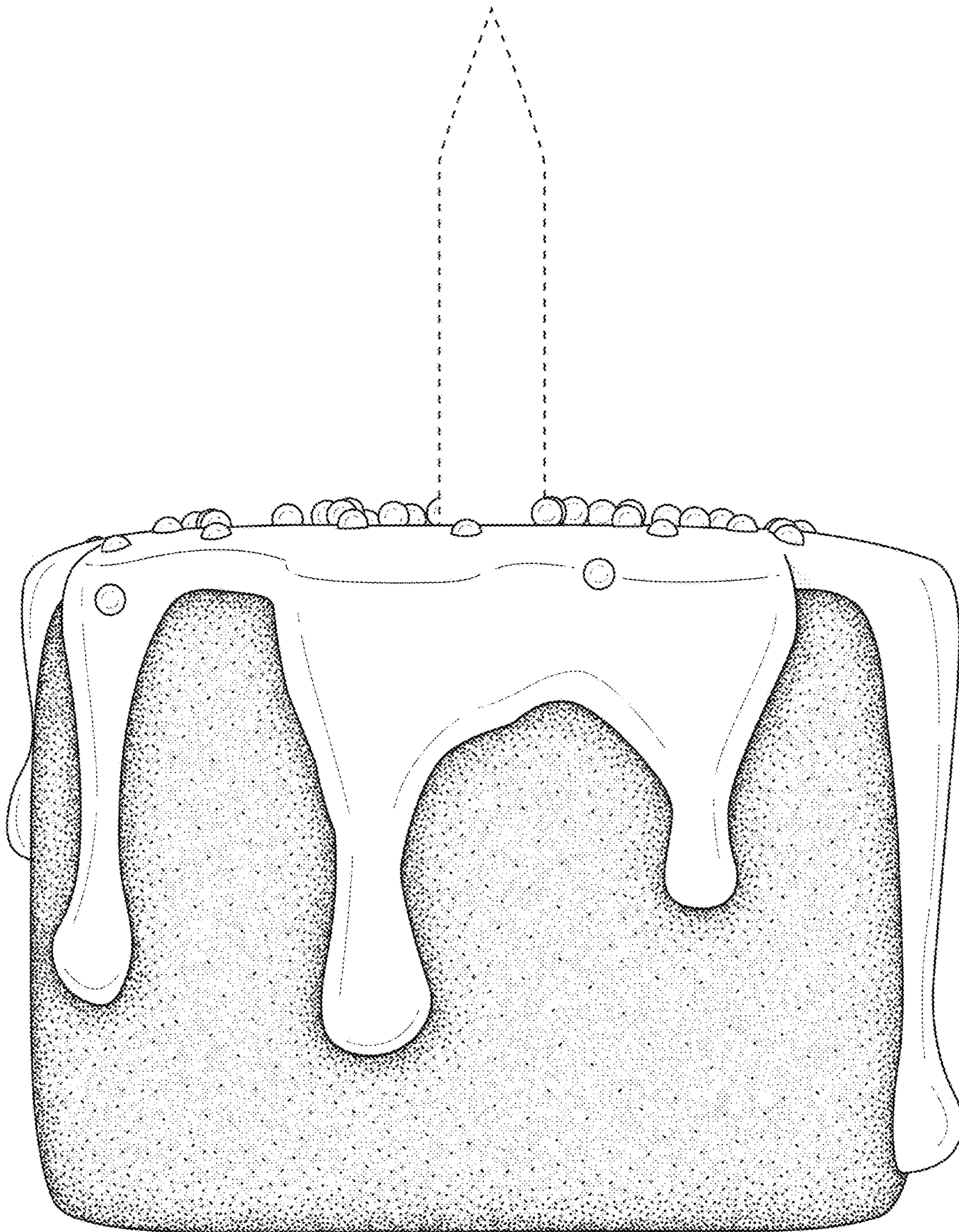


FIG. 10

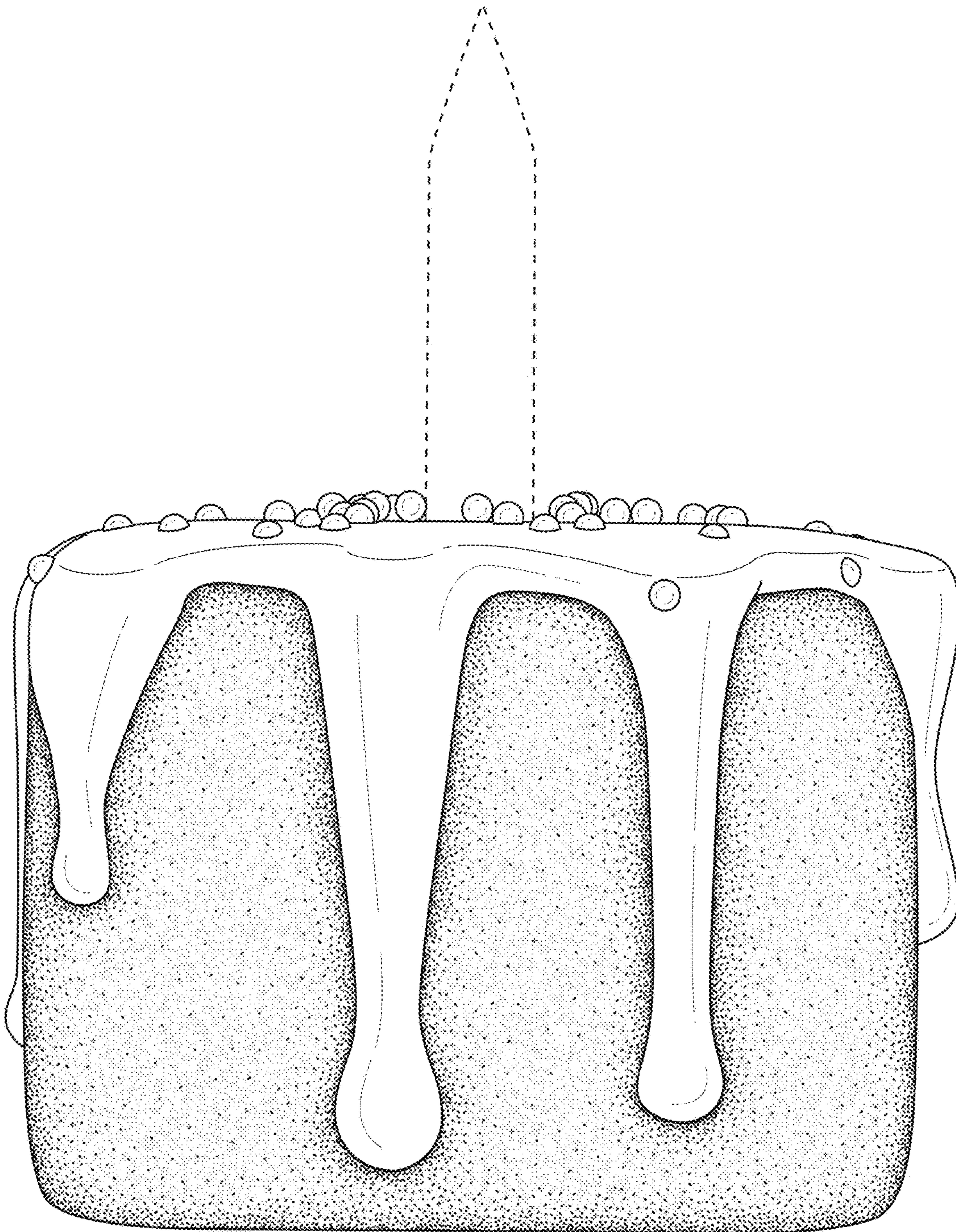


FIG. 11

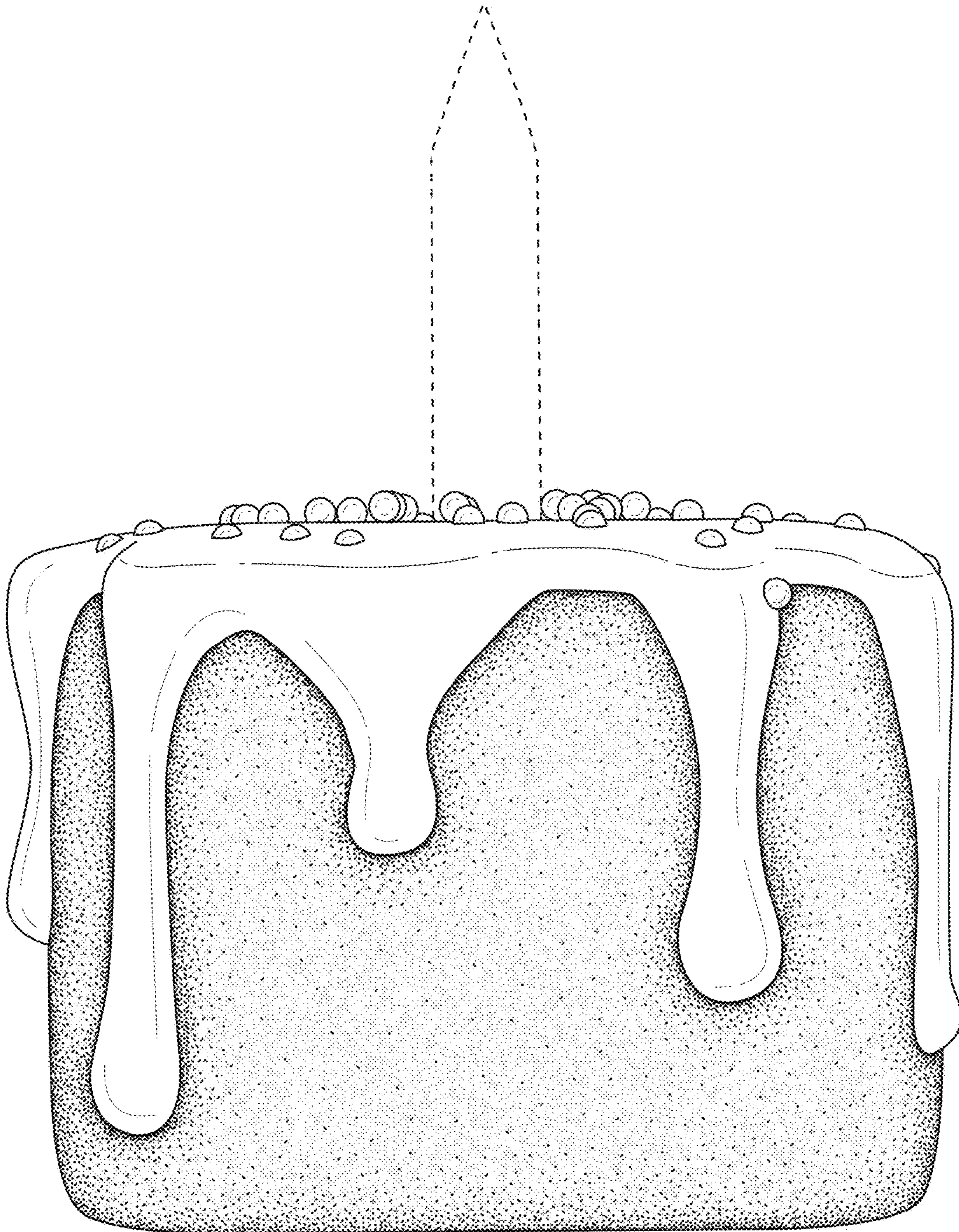


FIG. 12

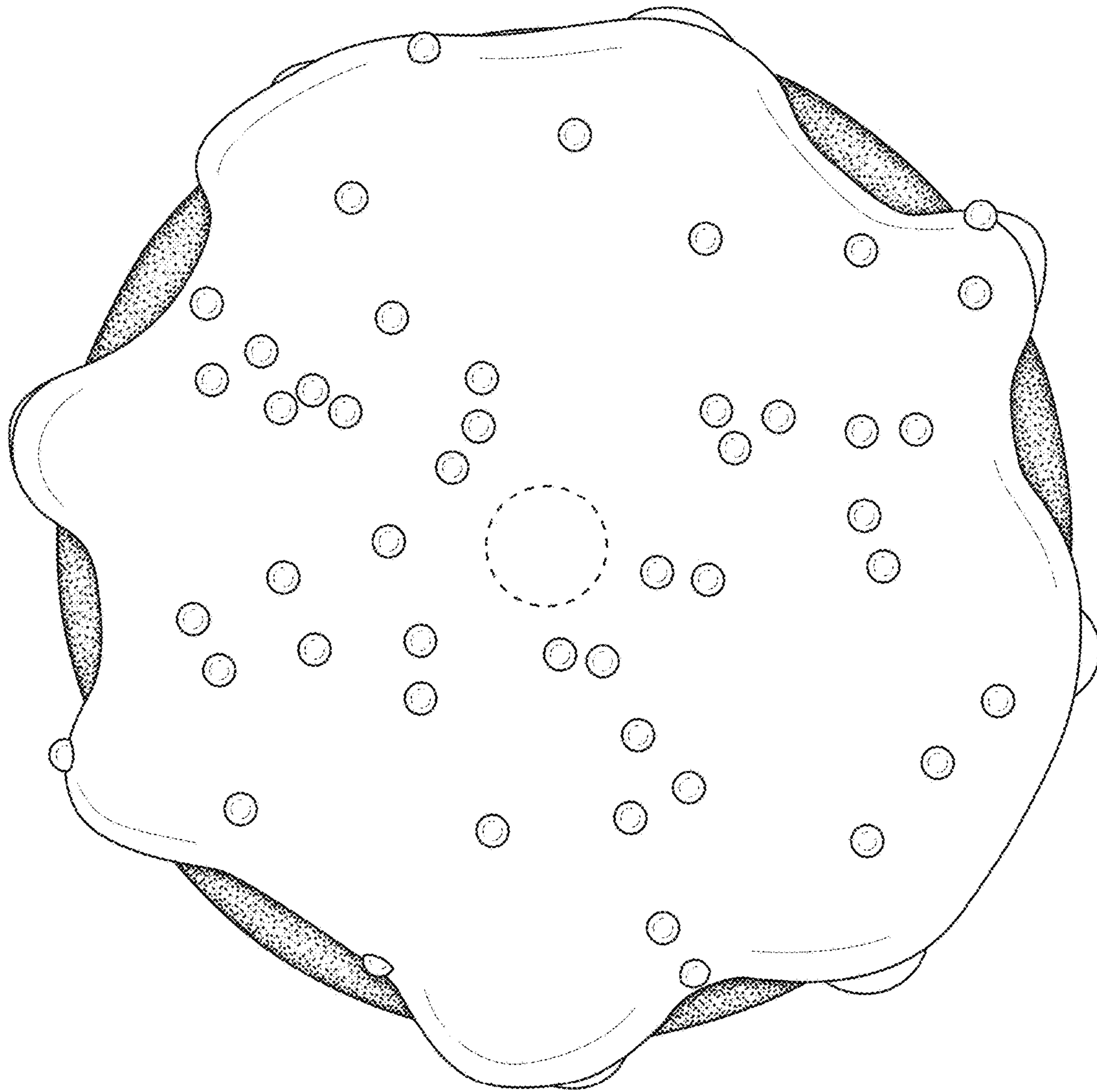


FIG. 13

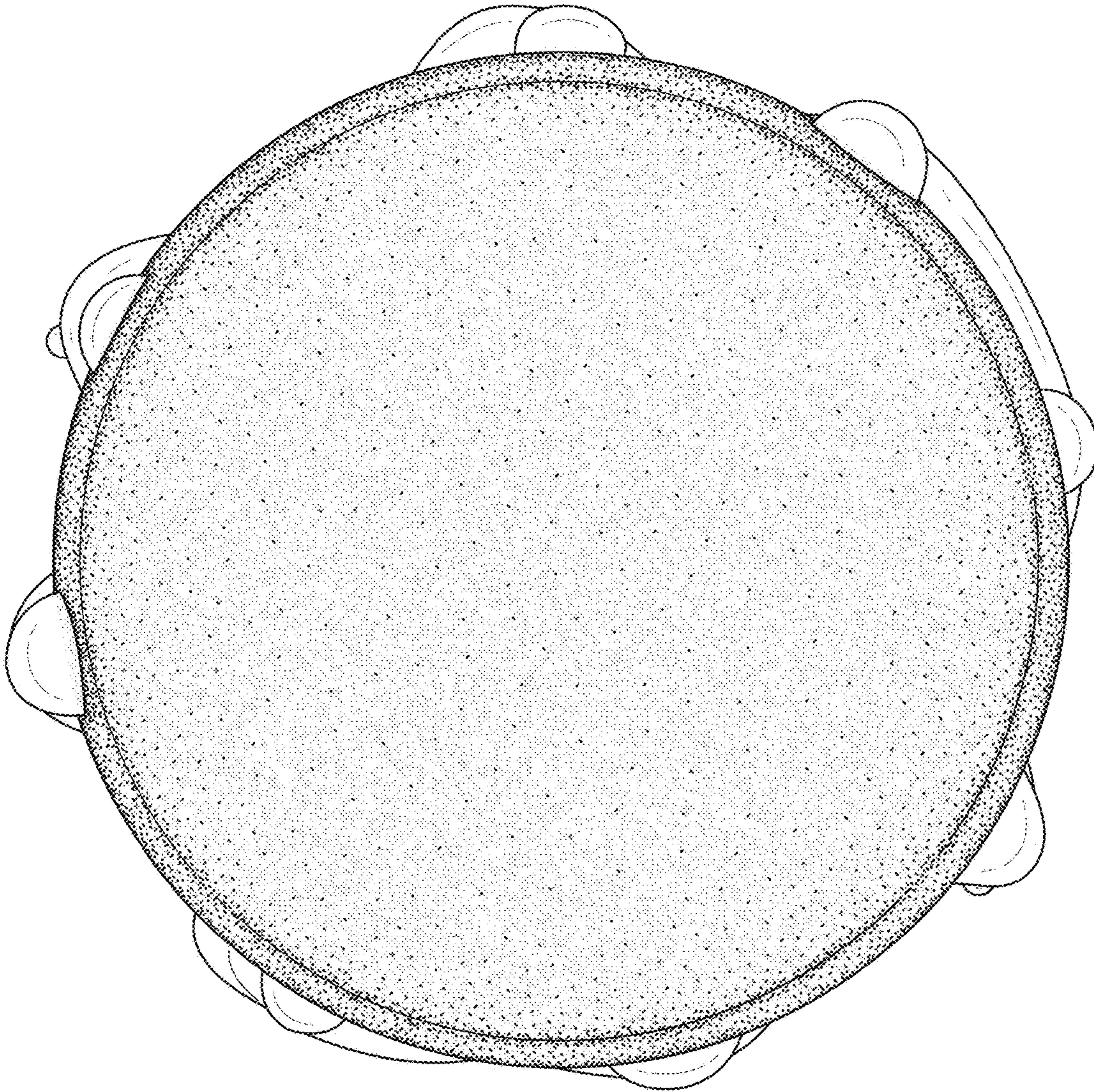


FIG. 14