



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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- (72) Inventor: **Erin Mockler**, North Haven, CT (US)
- (73) Assignee: **EDIBLE IP, LLC**, Atlanta, GA (US)
- (\*\*) Term: **15 Years**

- (21) Appl. No.: **29/638,524**
- (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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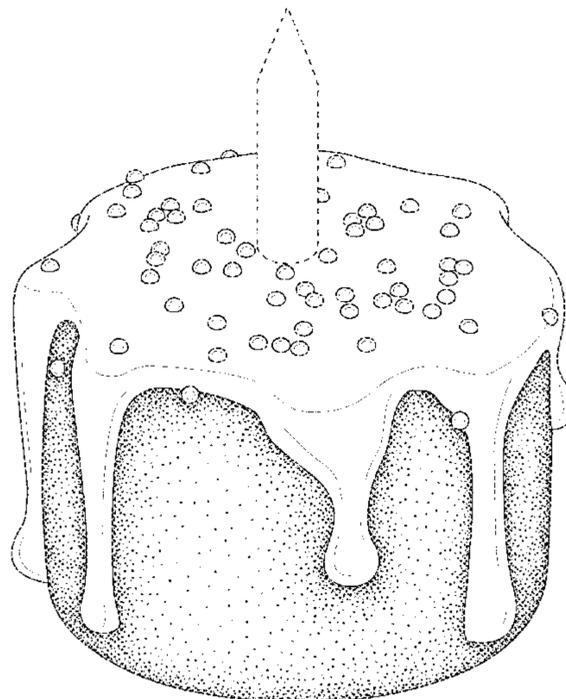
(57) **CLAIM**

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**



(56)

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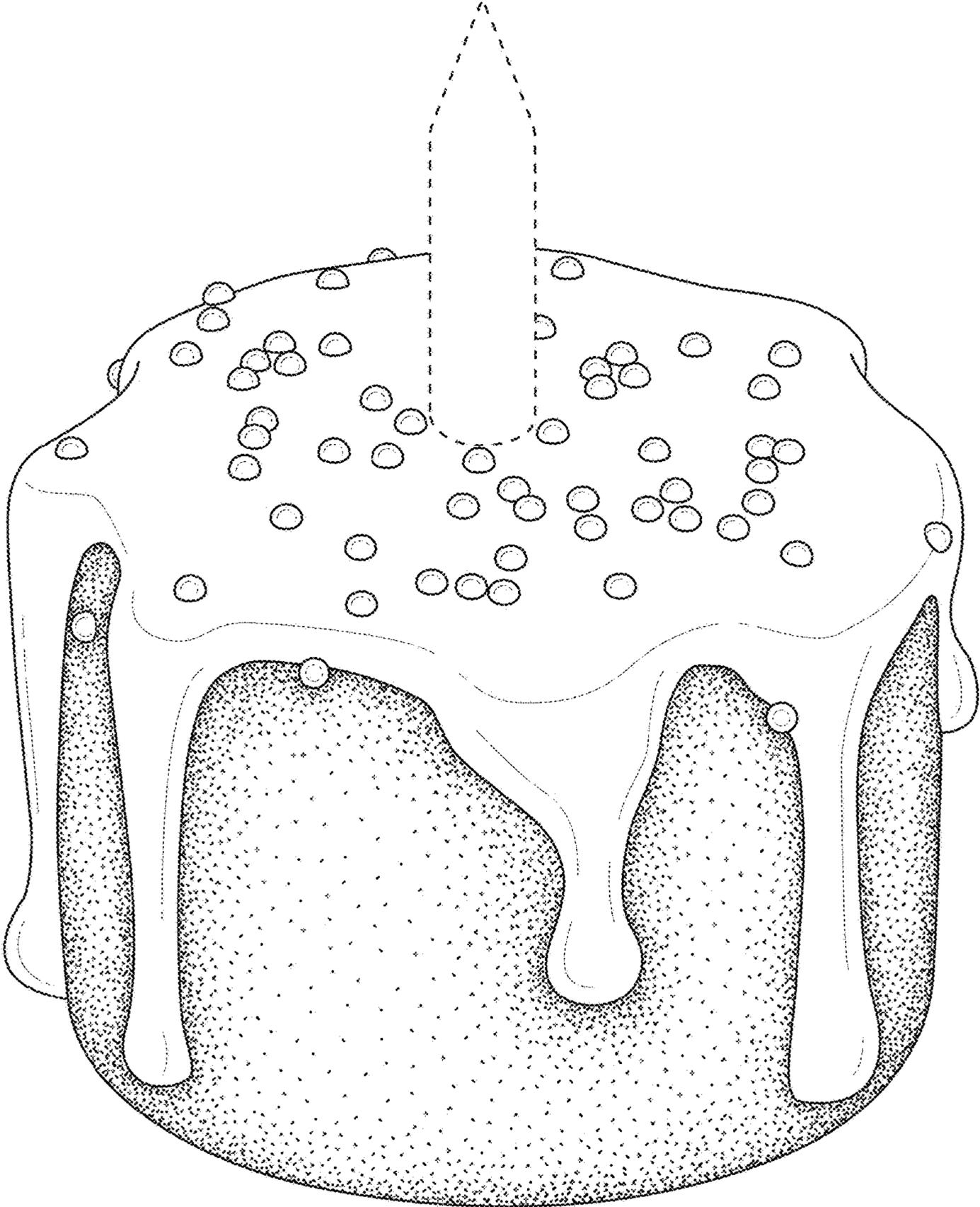
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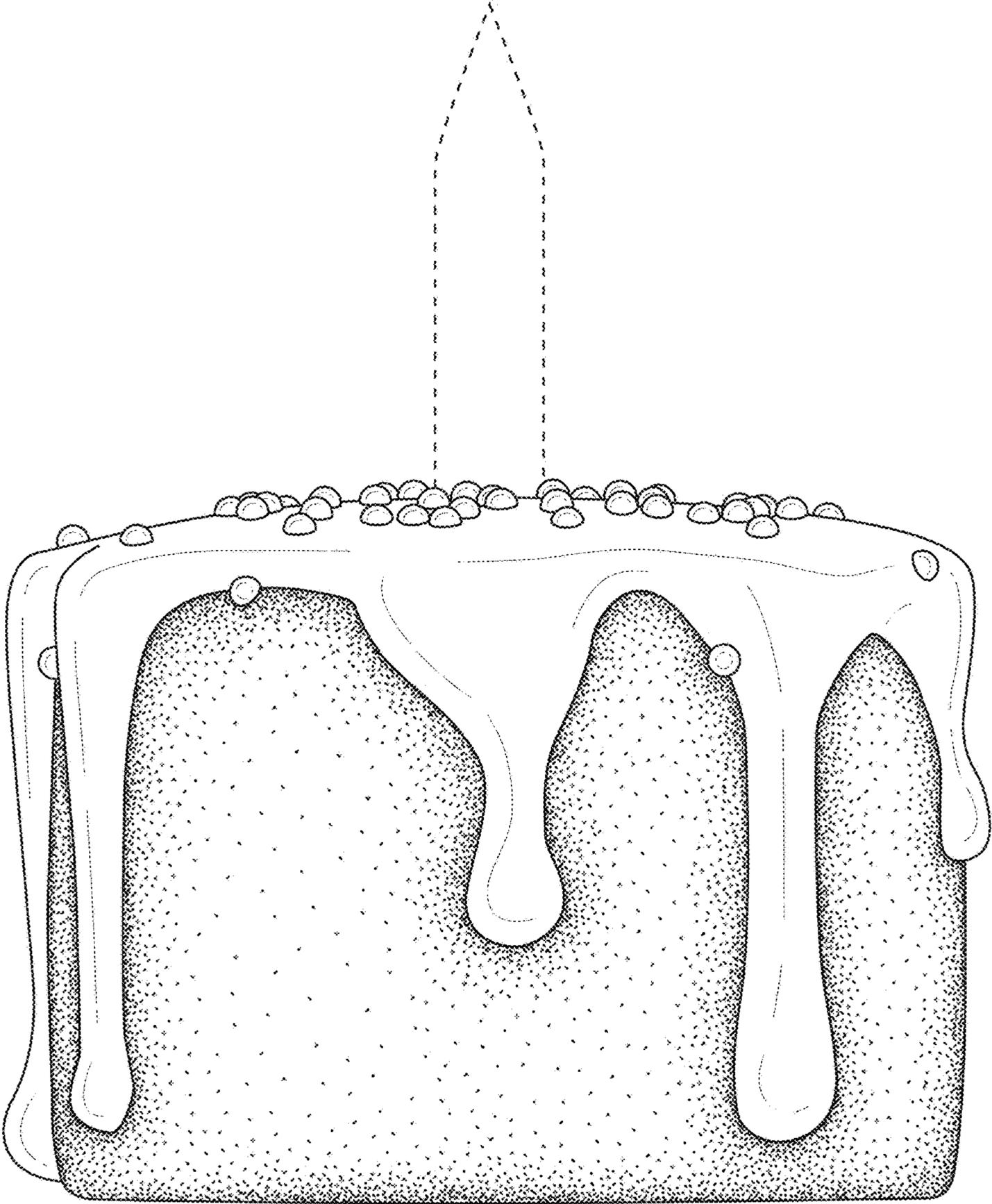
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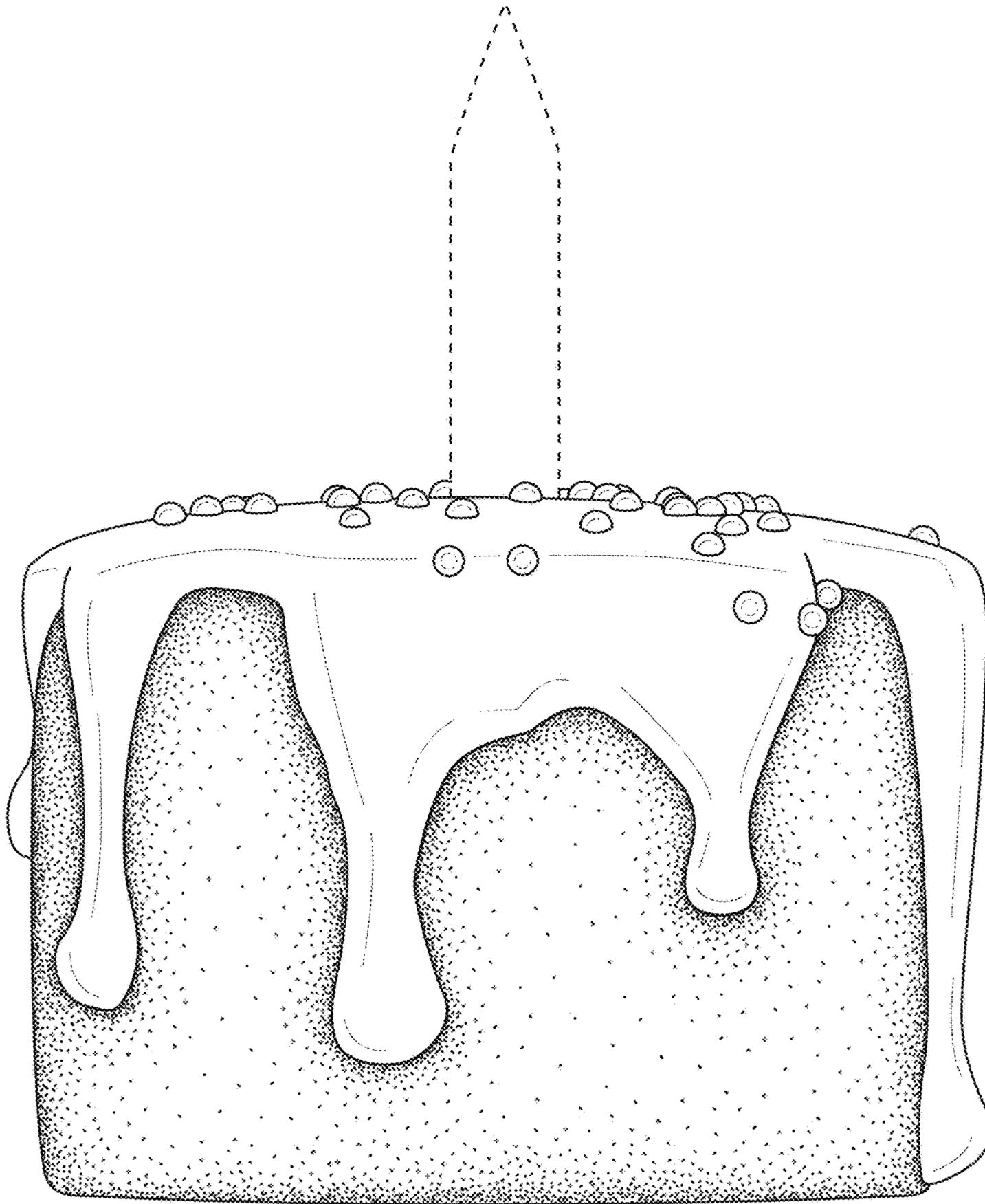
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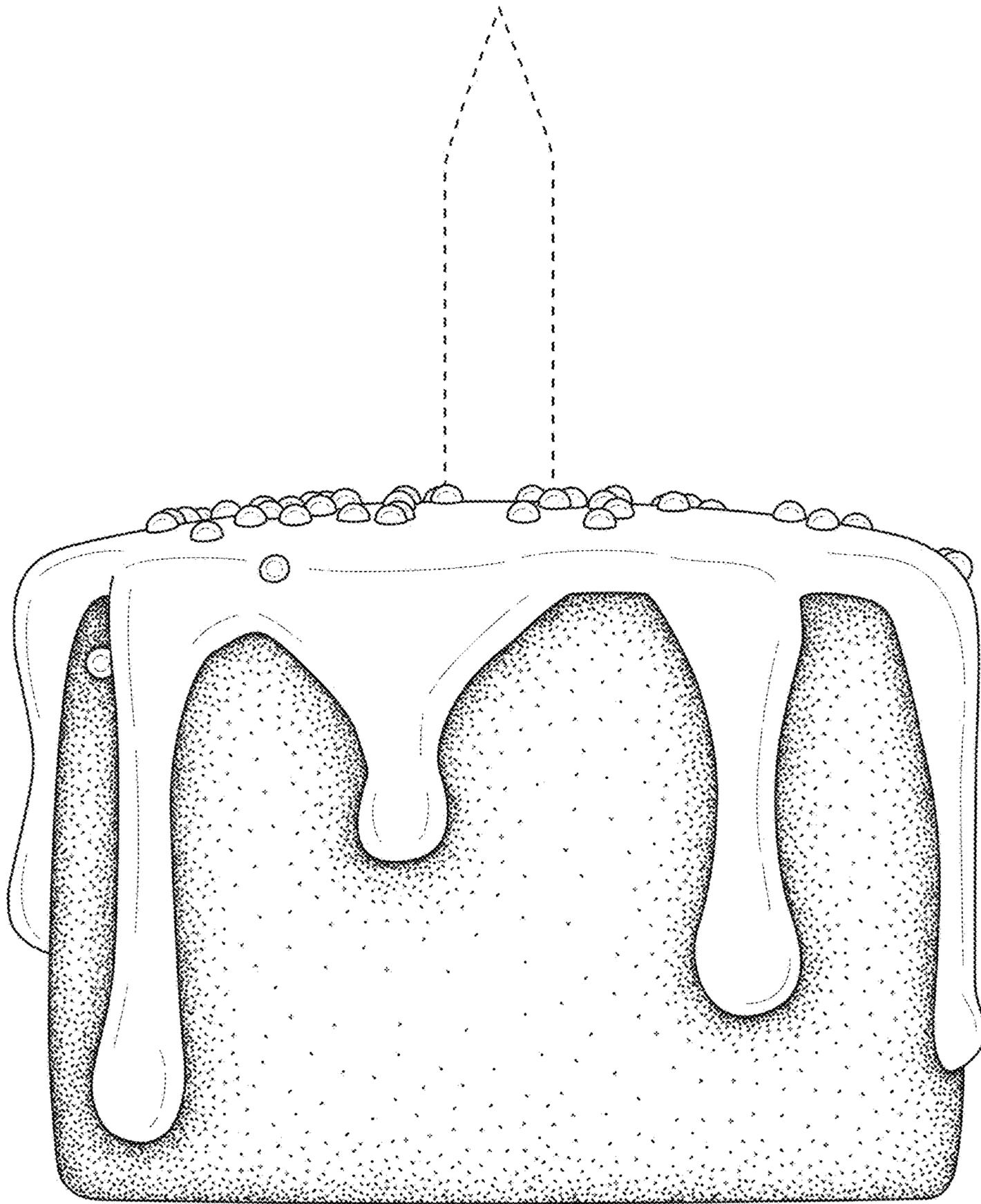
**FIG. 1**



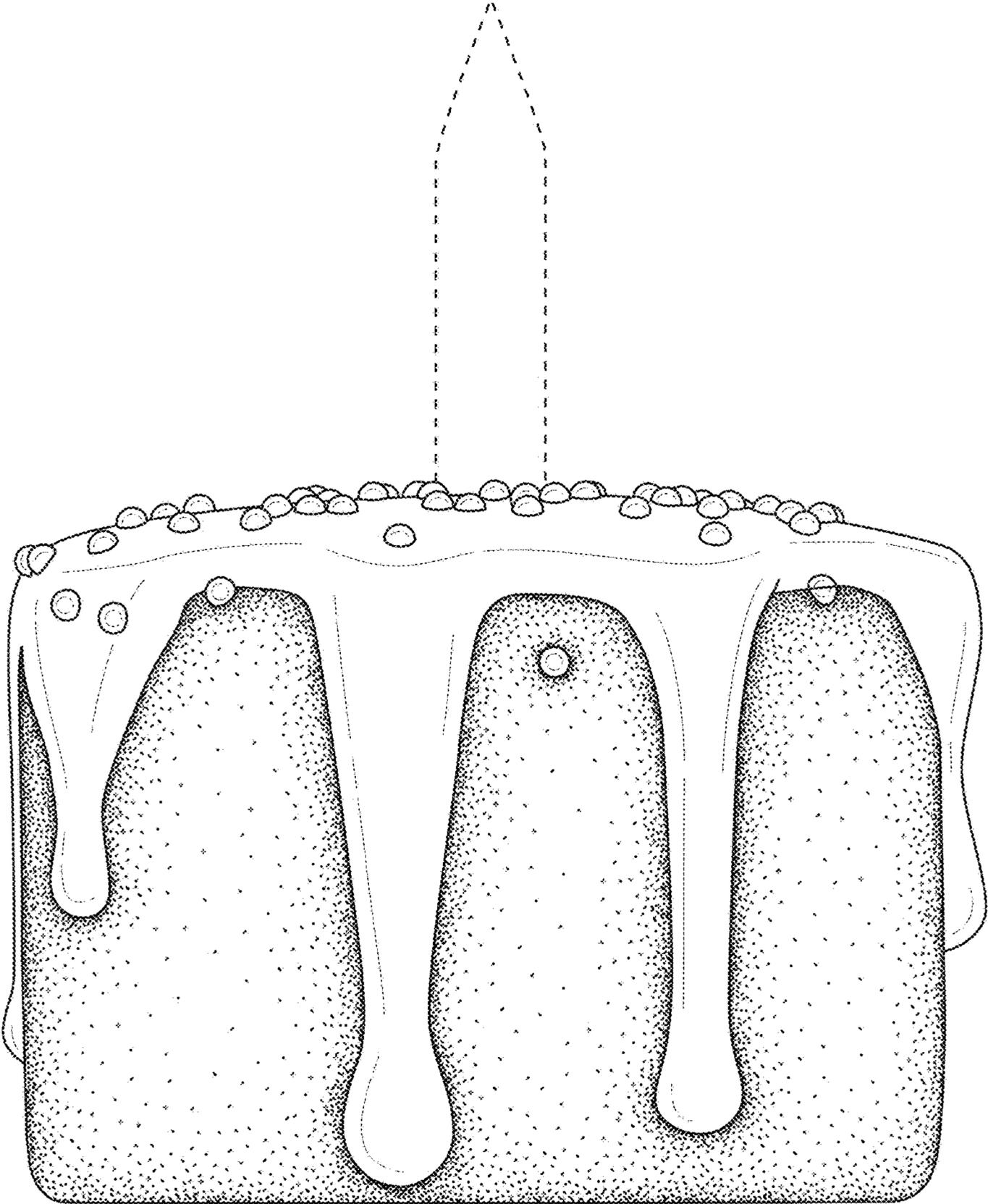
**FIG. 2**



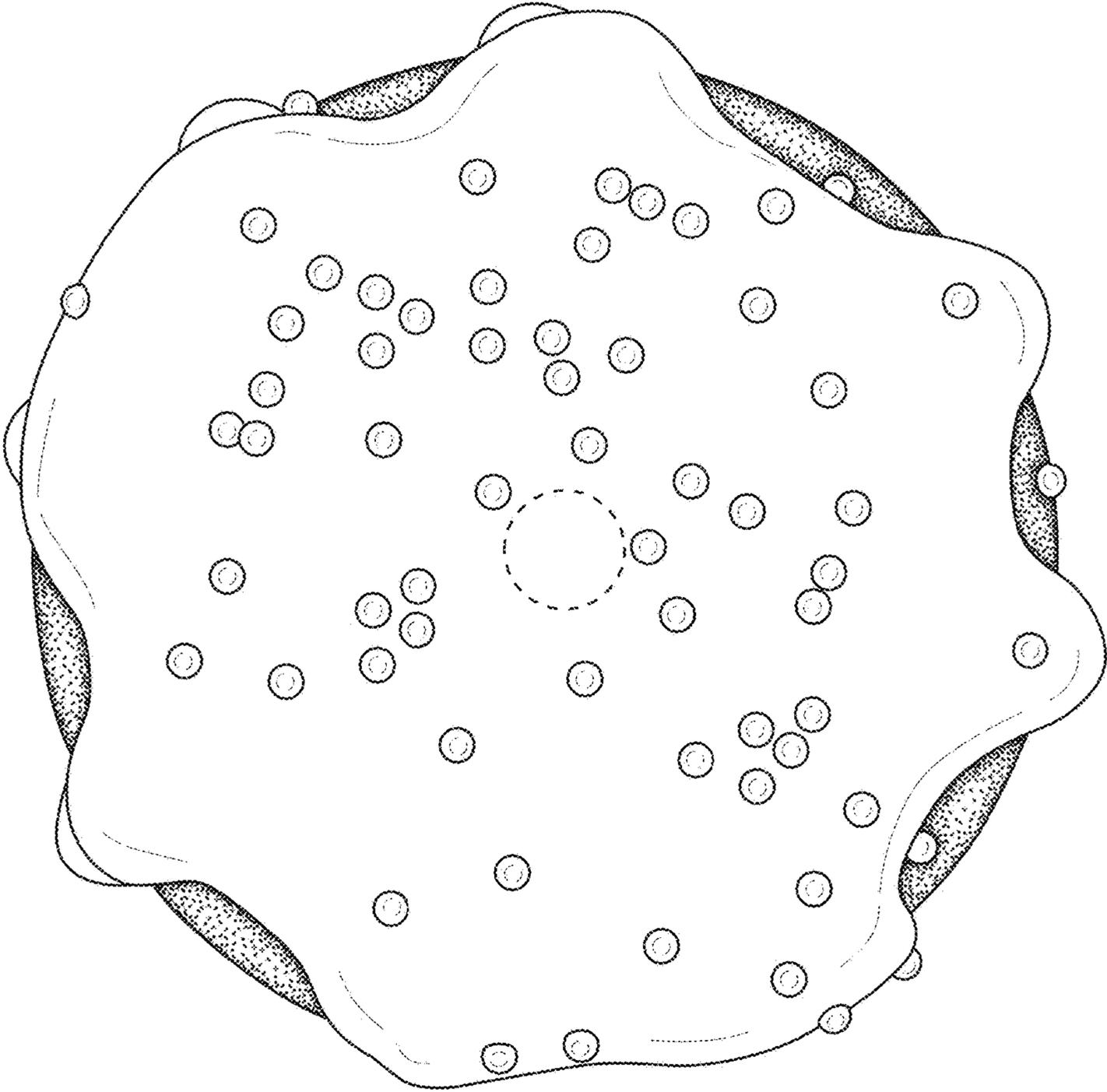
**FIG. 3**



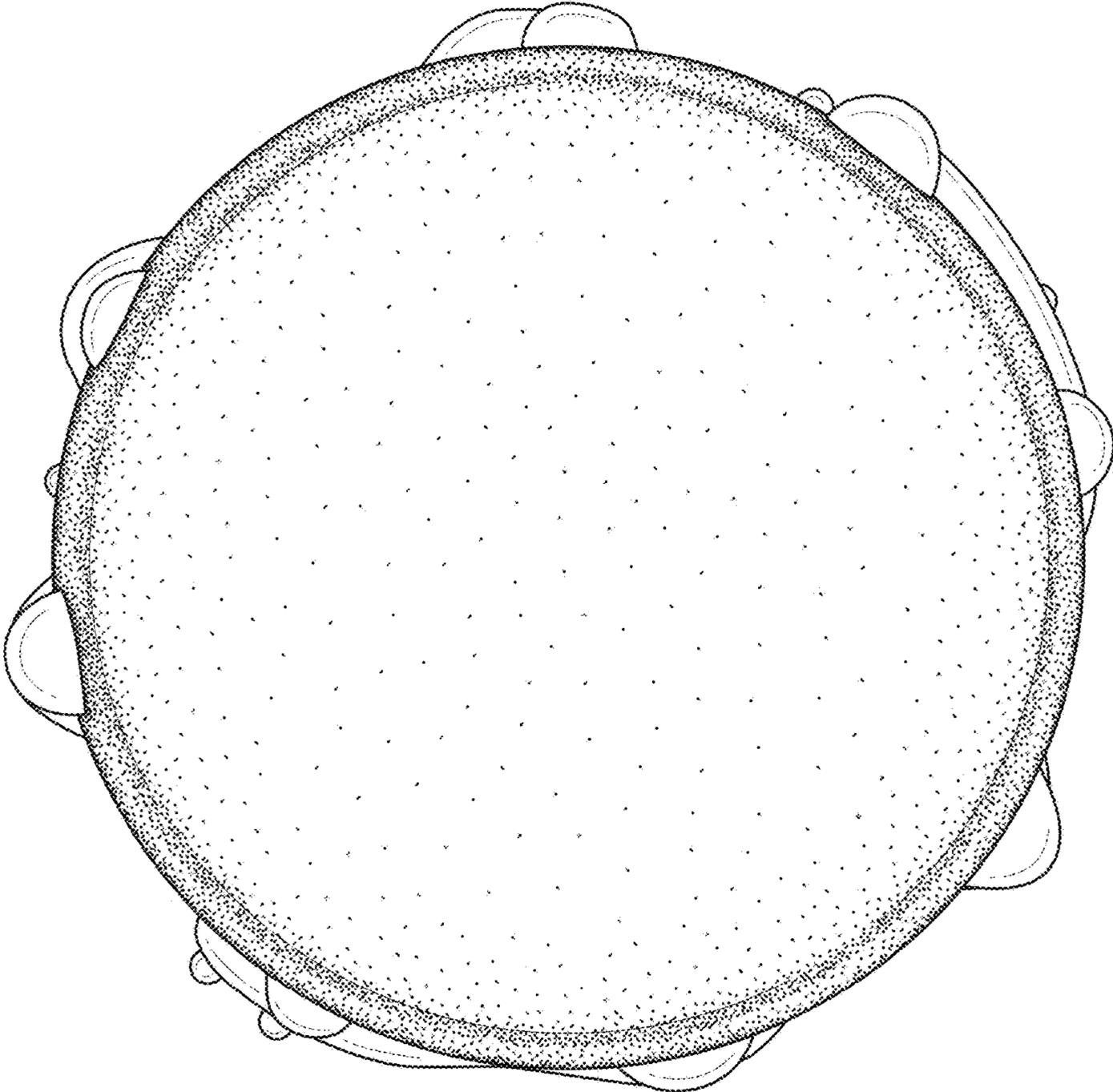
**FIG. 4**



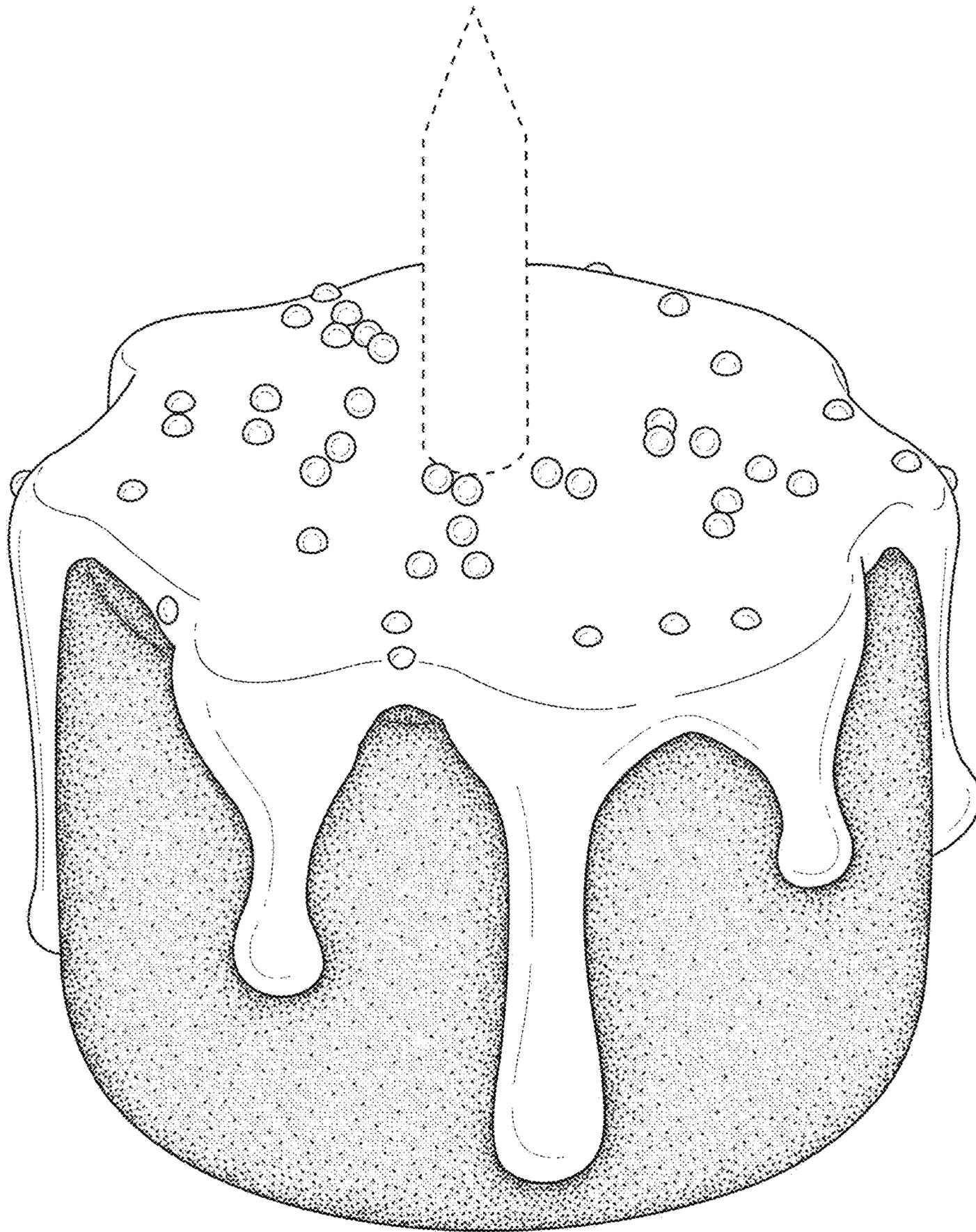
**FIG. 5**



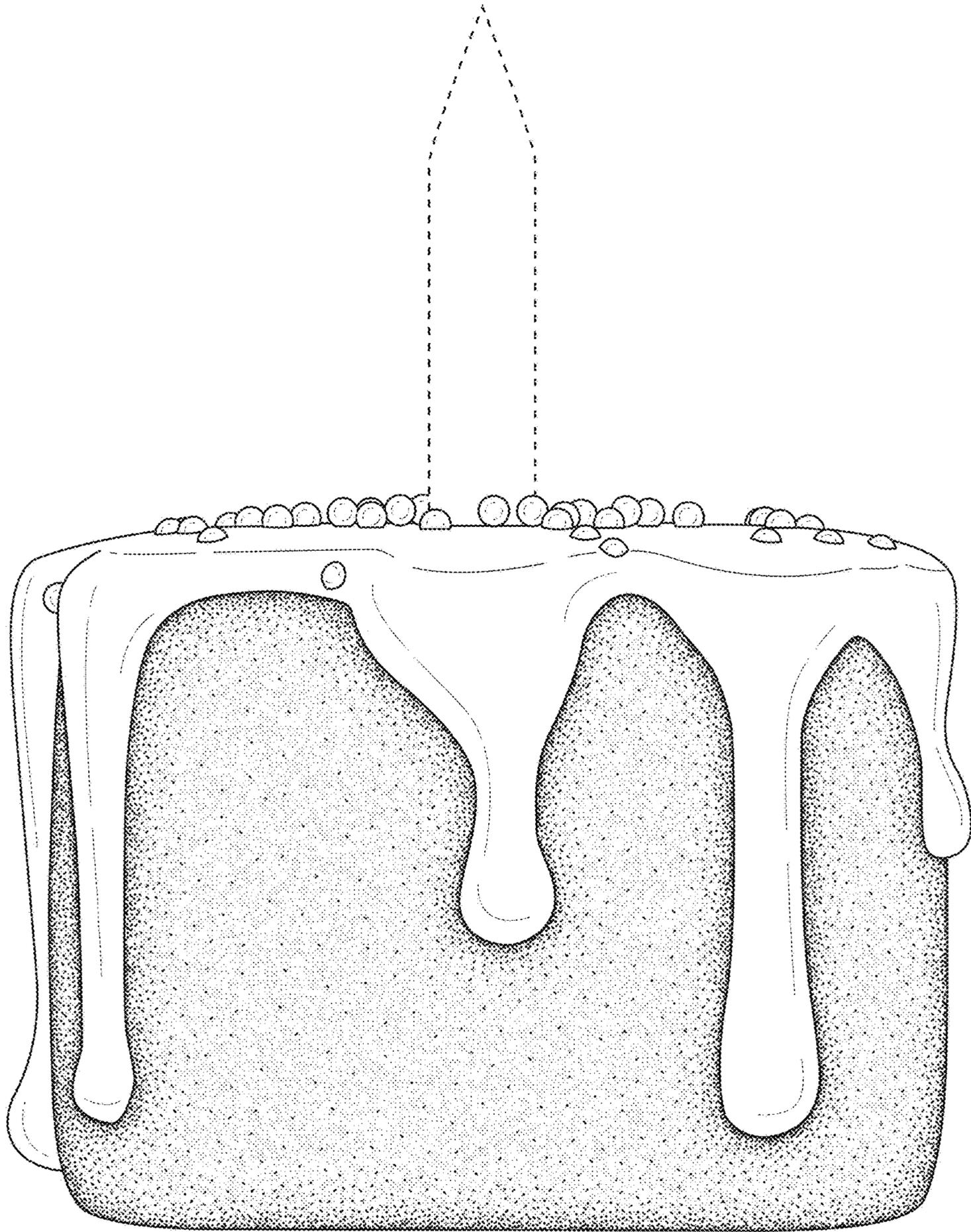
**FIG. 6**



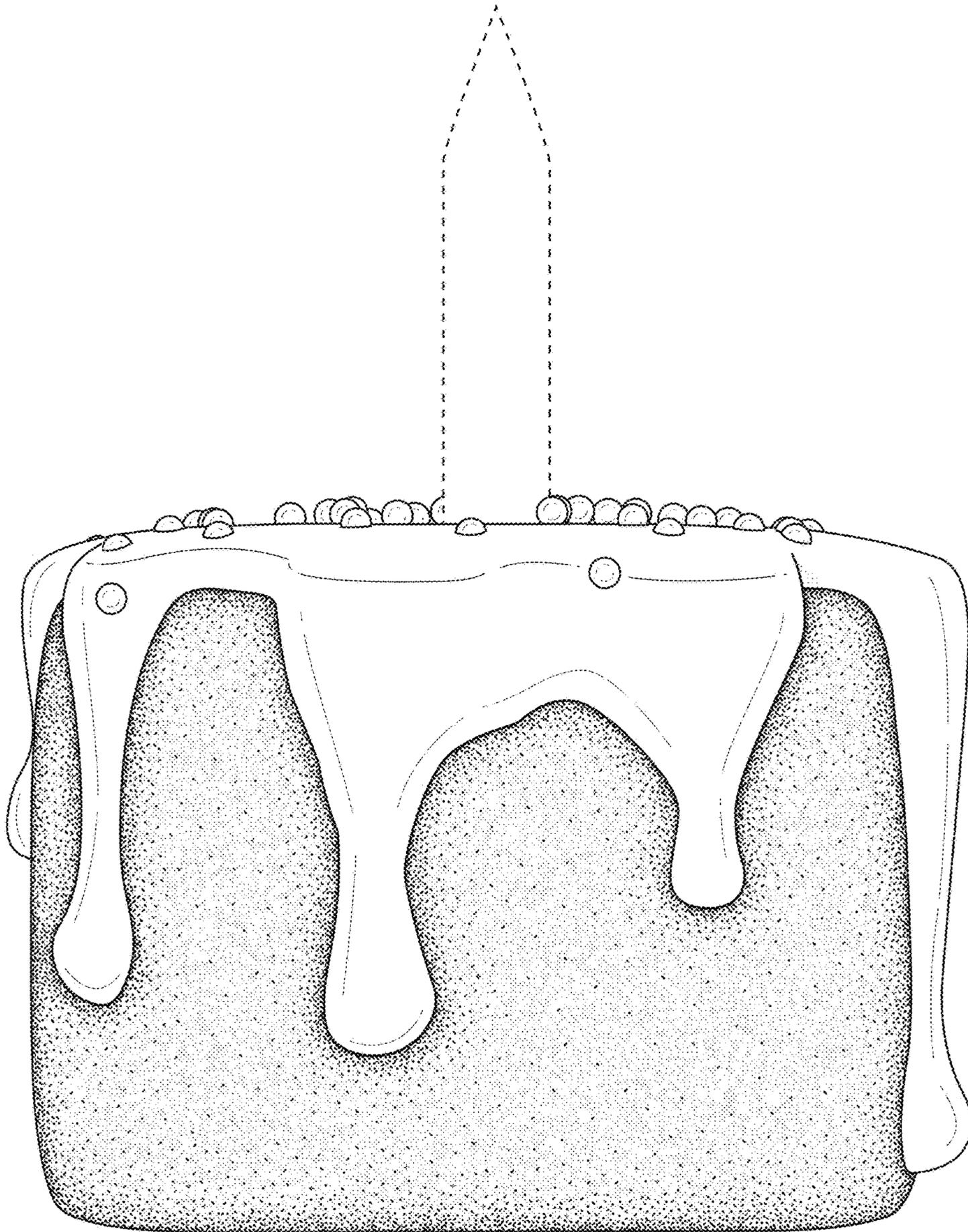
**FIG. 7**



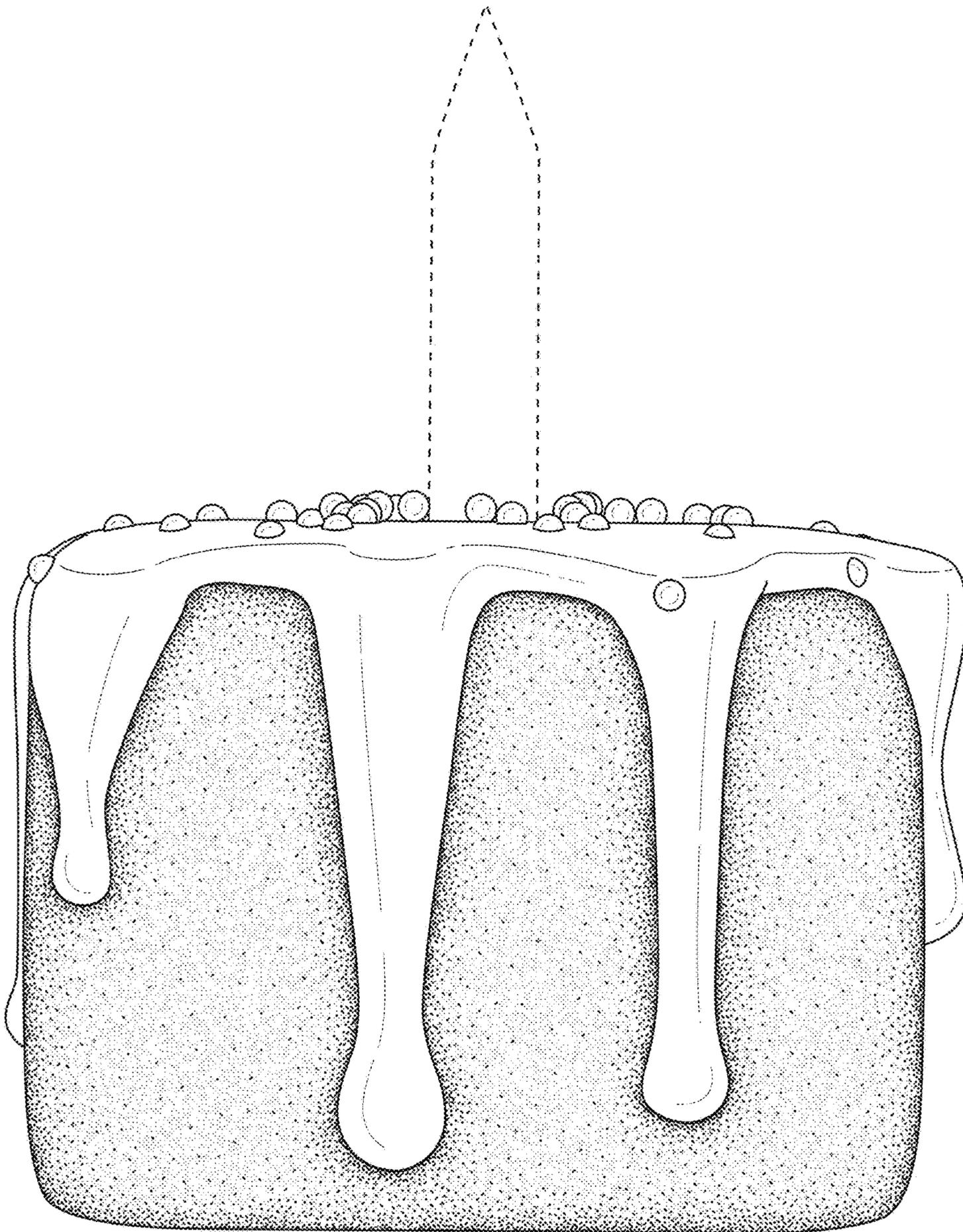
**FIG. 8**



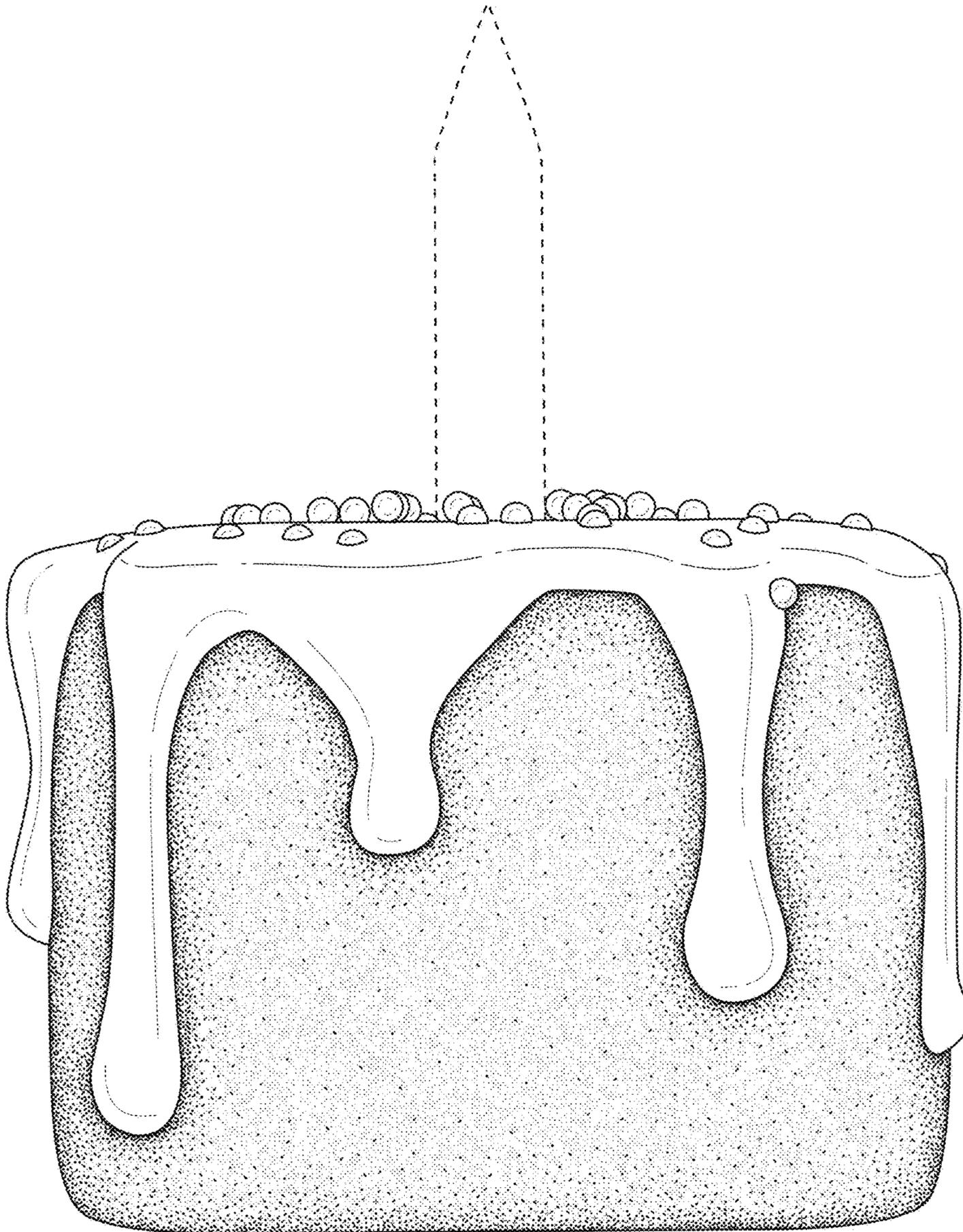
**FIG. 9**



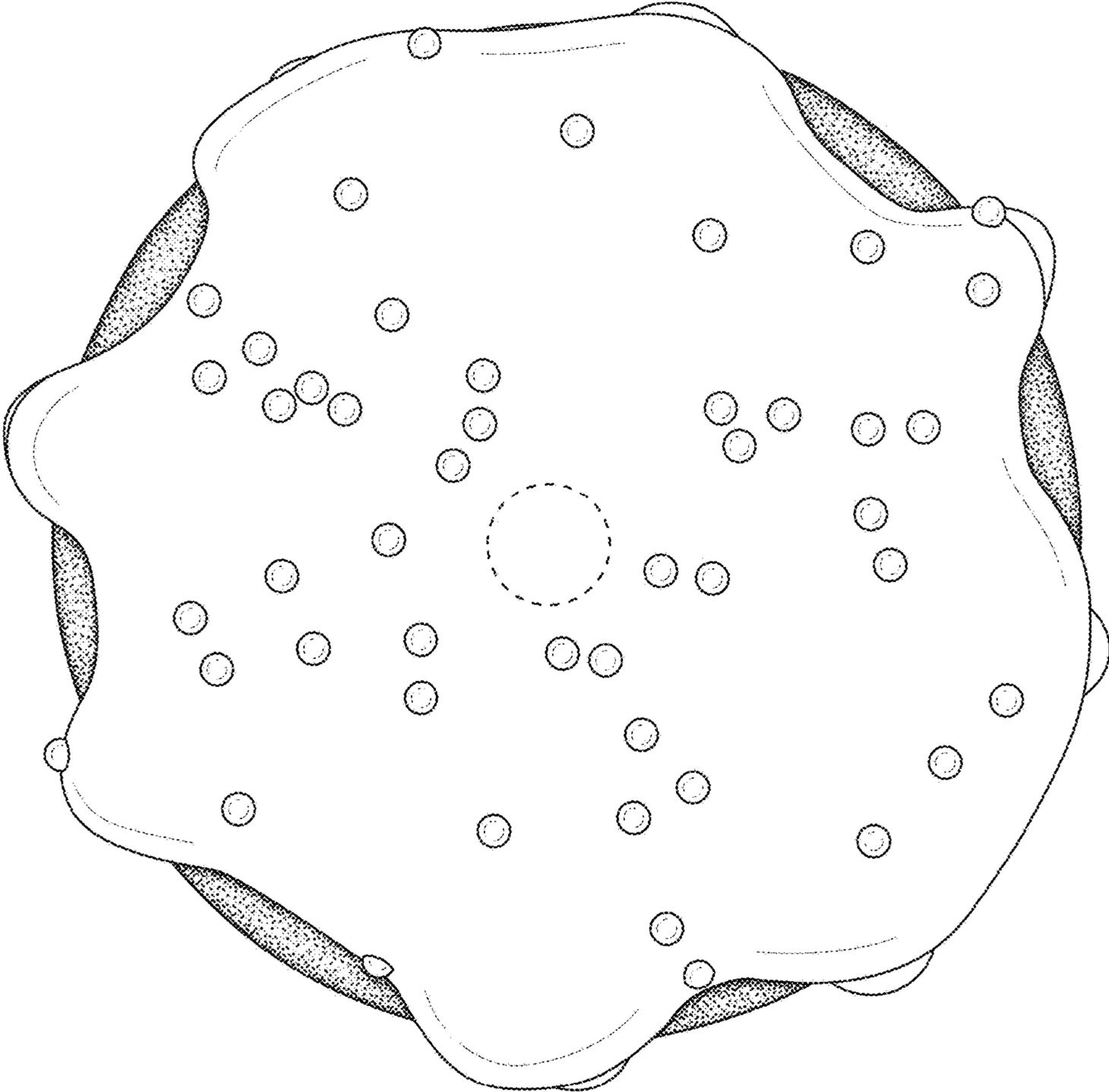
**FIG. 10**



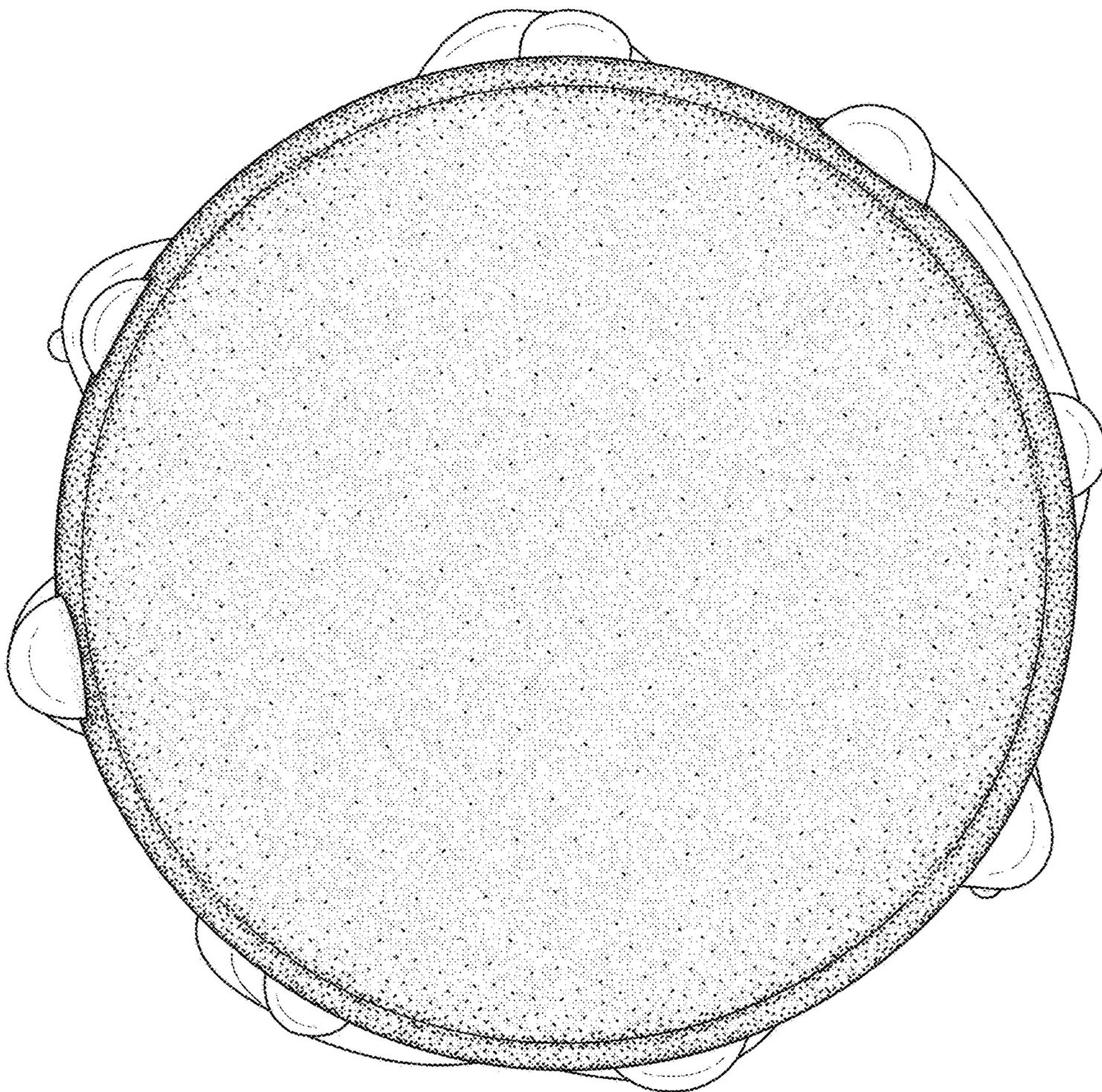
**FIG. 11**



**FIG. 12**



**FIG. 13**



**FIG. 14**