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(12) **United States Design Patent**
Caputo

(10) **Patent No.:** **US D957,089 S**

(45) **Date of Patent:** **** Jul. 12, 2022**

- (54) **CUPCAKE WITH CONTRASTING ICING**
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- (73) Assignee: **GIVE AND GO PREPARED FOODS CORP.**, Etobicoke (CA)
- (**) Term: **15 Years**
- (21) Appl. No.: **29/822,676**
- (22) Filed: **Jan. 11, 2022**

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Related U.S. Application Data

(62) Division of application No. 29/733,399, filed on May 1, 2020, now Pat. No. Des. 943,238.

(51) **LOC (13) Cl.** **01-01**

(52) **U.S. Cl.**
USPC **D1/129**; D1/101

(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; D7/610, 675, 679, 560, 566, 568; D24/101–104; D28/8.1, 8.2; D21/385, D21/386, 707; D9/643; D11/157
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.

(57) **CLAIM**

The ornamental design for a cupcake with contrasting icing, as shown and described.

DESCRIPTION

FIG. 1 is a perspective view of a cupcake with contrasting icing;
FIG. 2 is a front view of the cupcake with contrasting icing of FIG. 1;
FIG. 3 is a rear view of the cupcake with contrasting icing of FIG. 1;
FIG. 4 is a right side view of the cupcake with contrasting icing of FIG. 1;
FIG. 5 is a left side view of the cupcake with contrasting icing of FIG. 1;
FIG. 6 is a top view of the cupcake with contrasting icing of FIG. 1; and,
FIG. 7 is a bottom view of the cupcake with contrasting icing of FIG. 1.

The broken lines shown in FIGS. 1-7 illustrate portions of the cupcake with contrasting icing, that form no part of the claimed design.

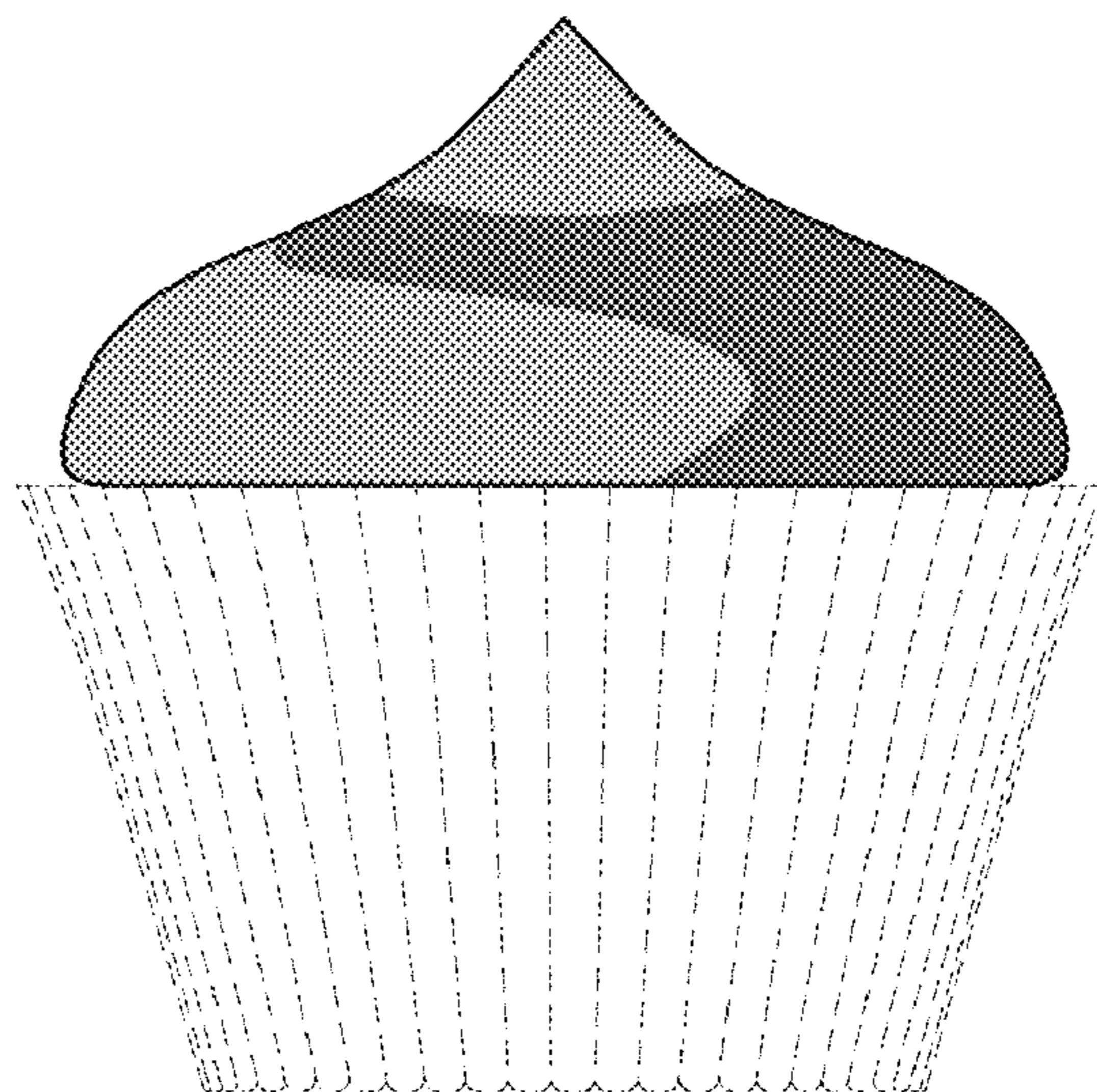
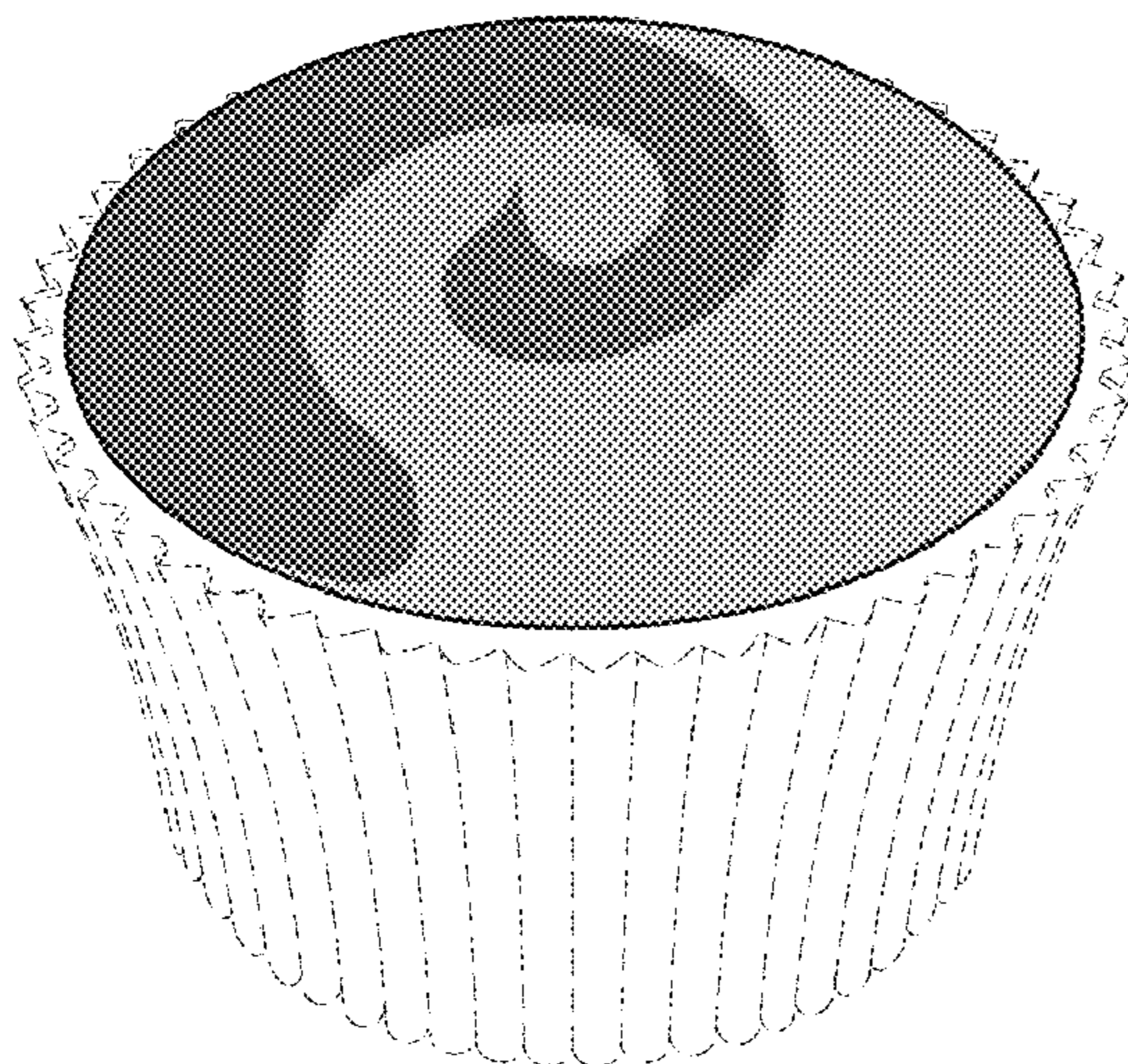
The drawings include contrasting tones which represent surface ornamentation.

1 Claim, 4 Drawing Sheets

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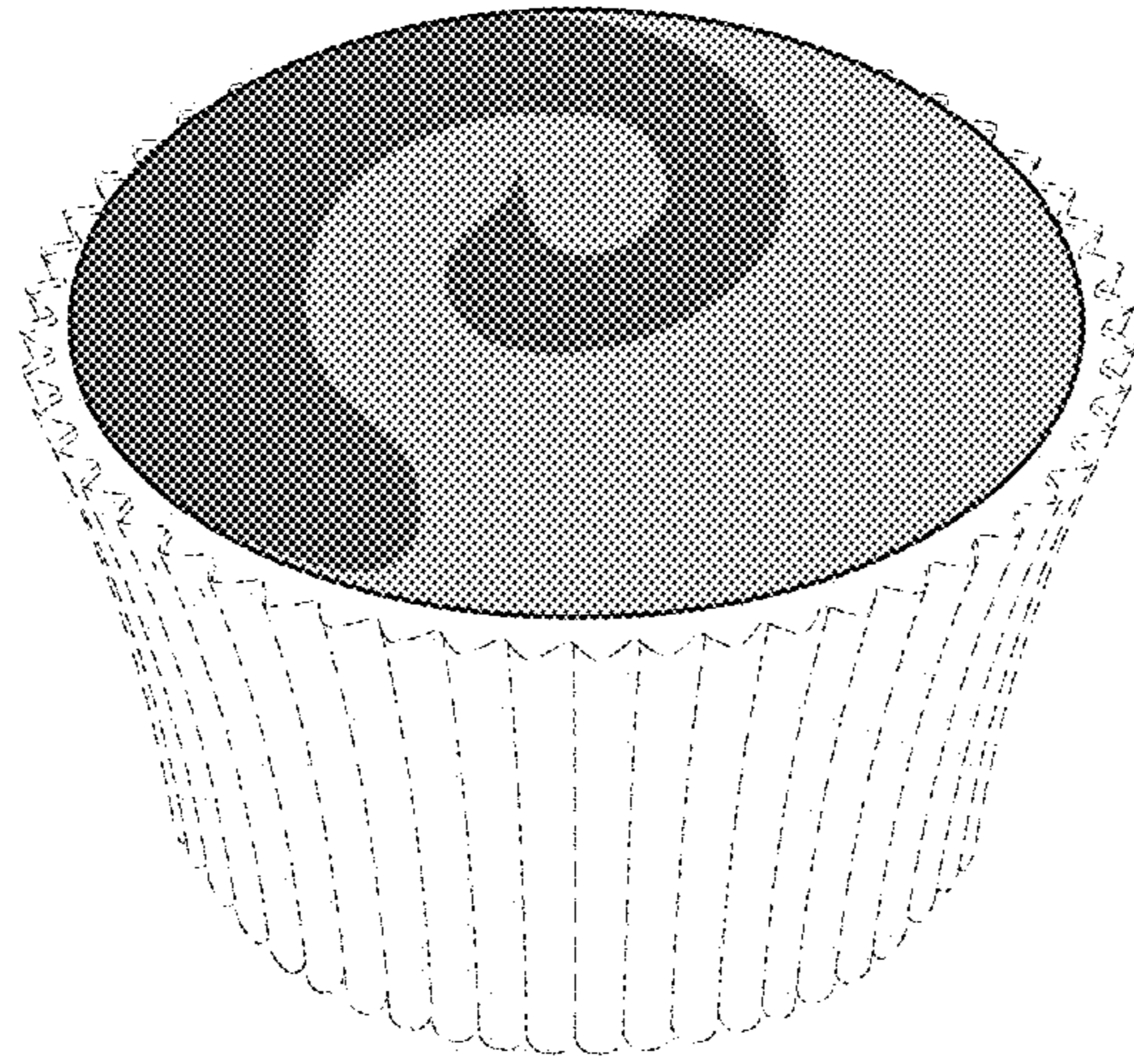


FIG. 1

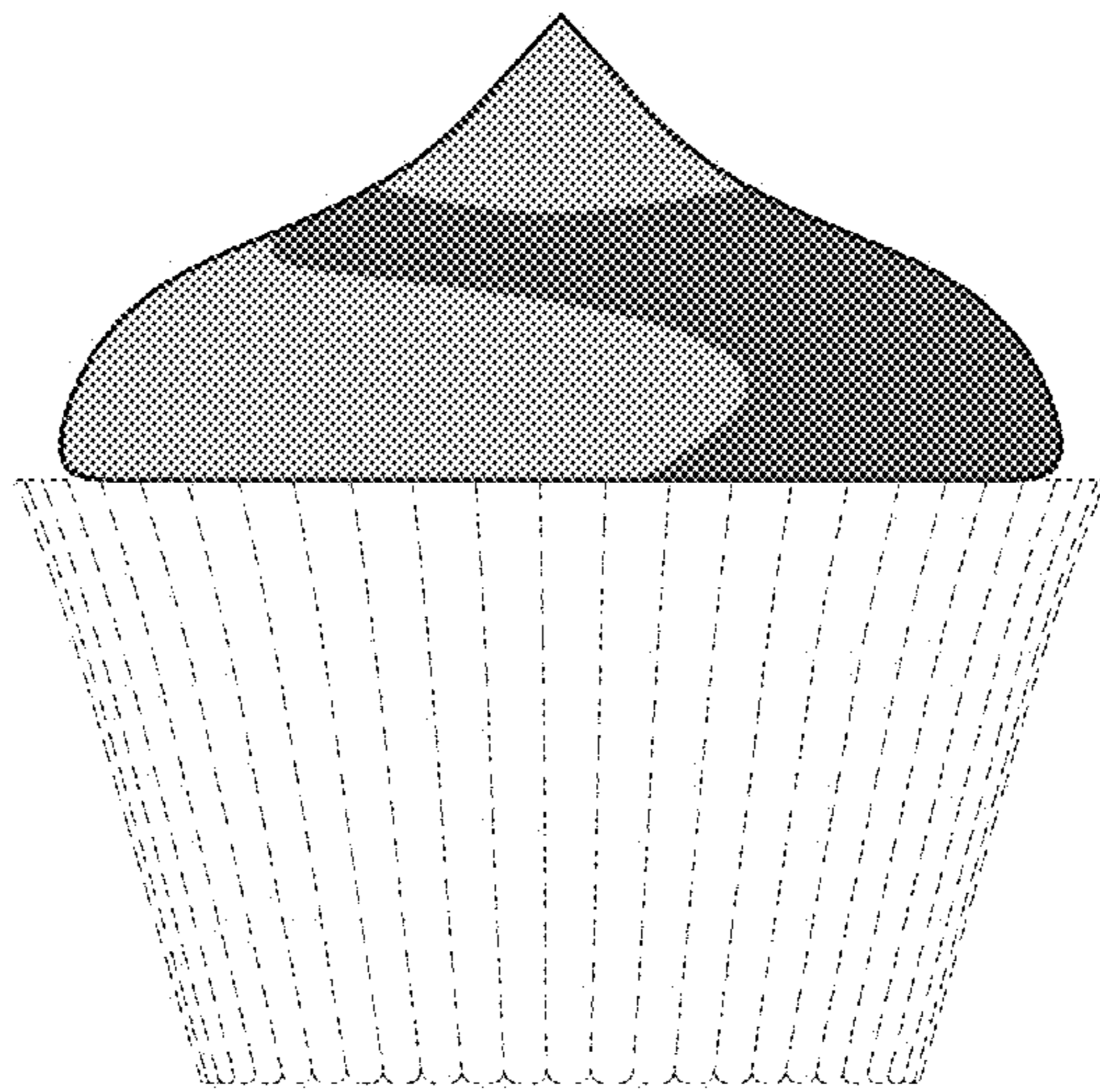


FIG. 2

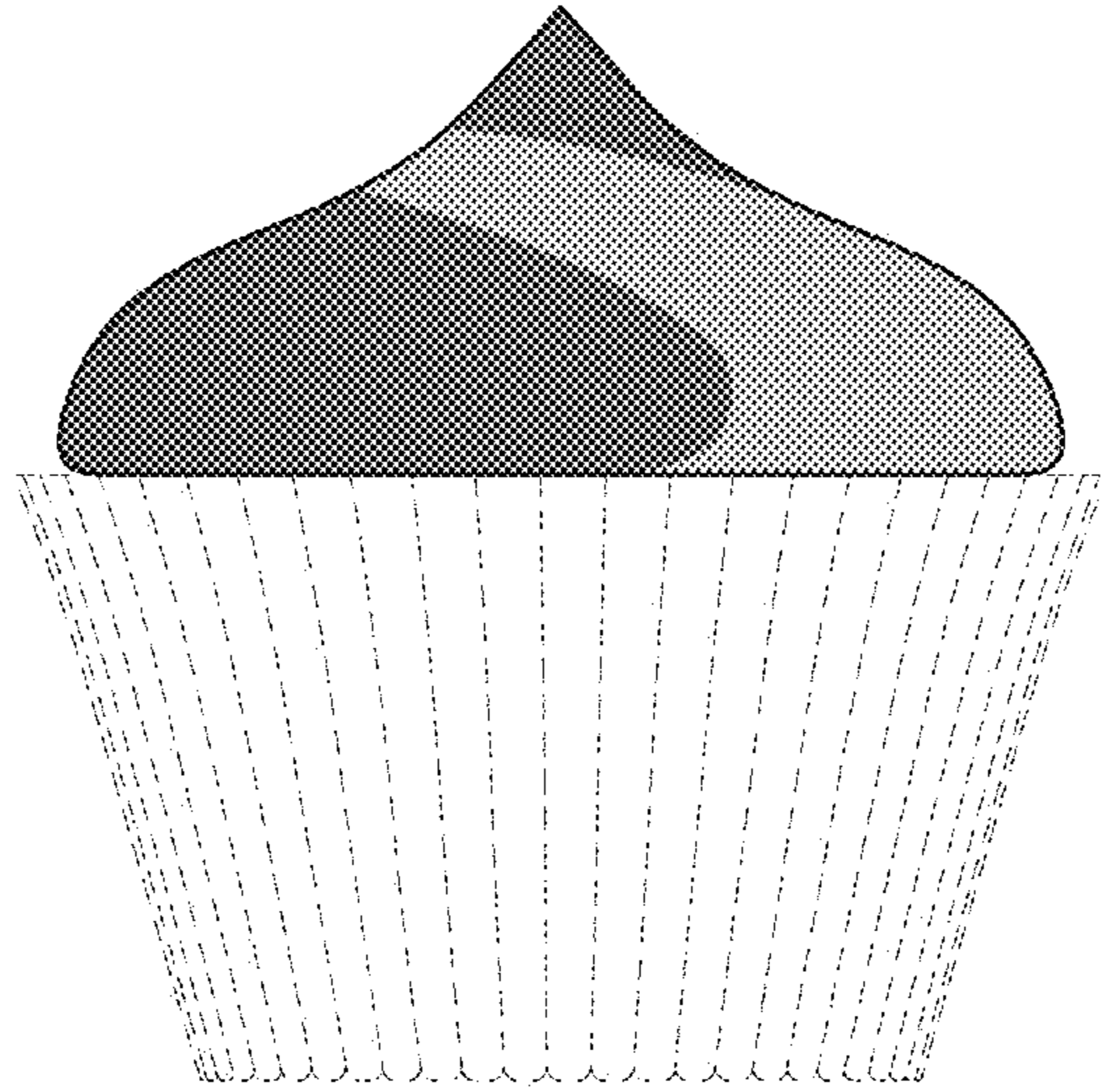


FIG. 3

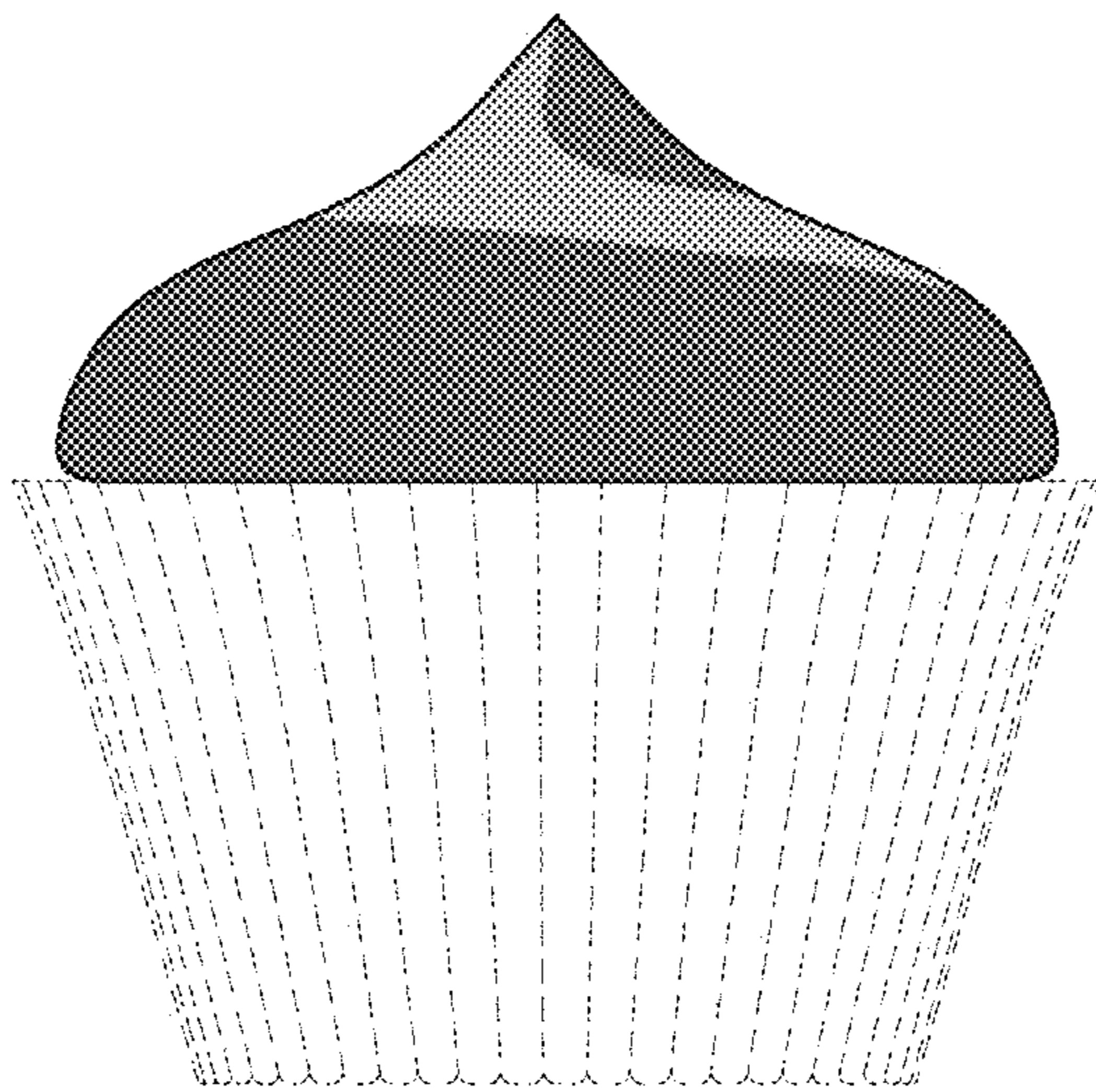


FIG. 4

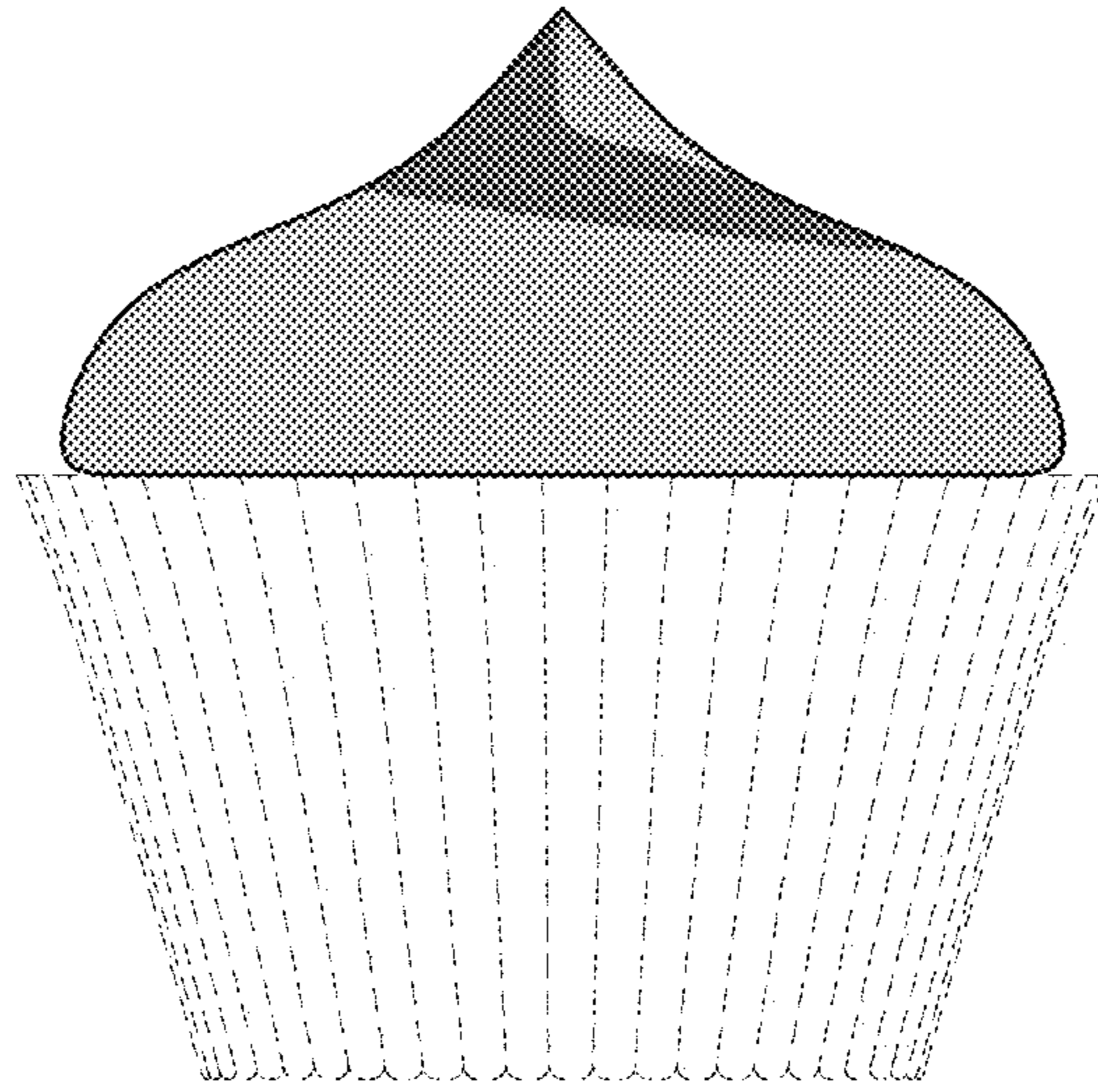


FIG. 5

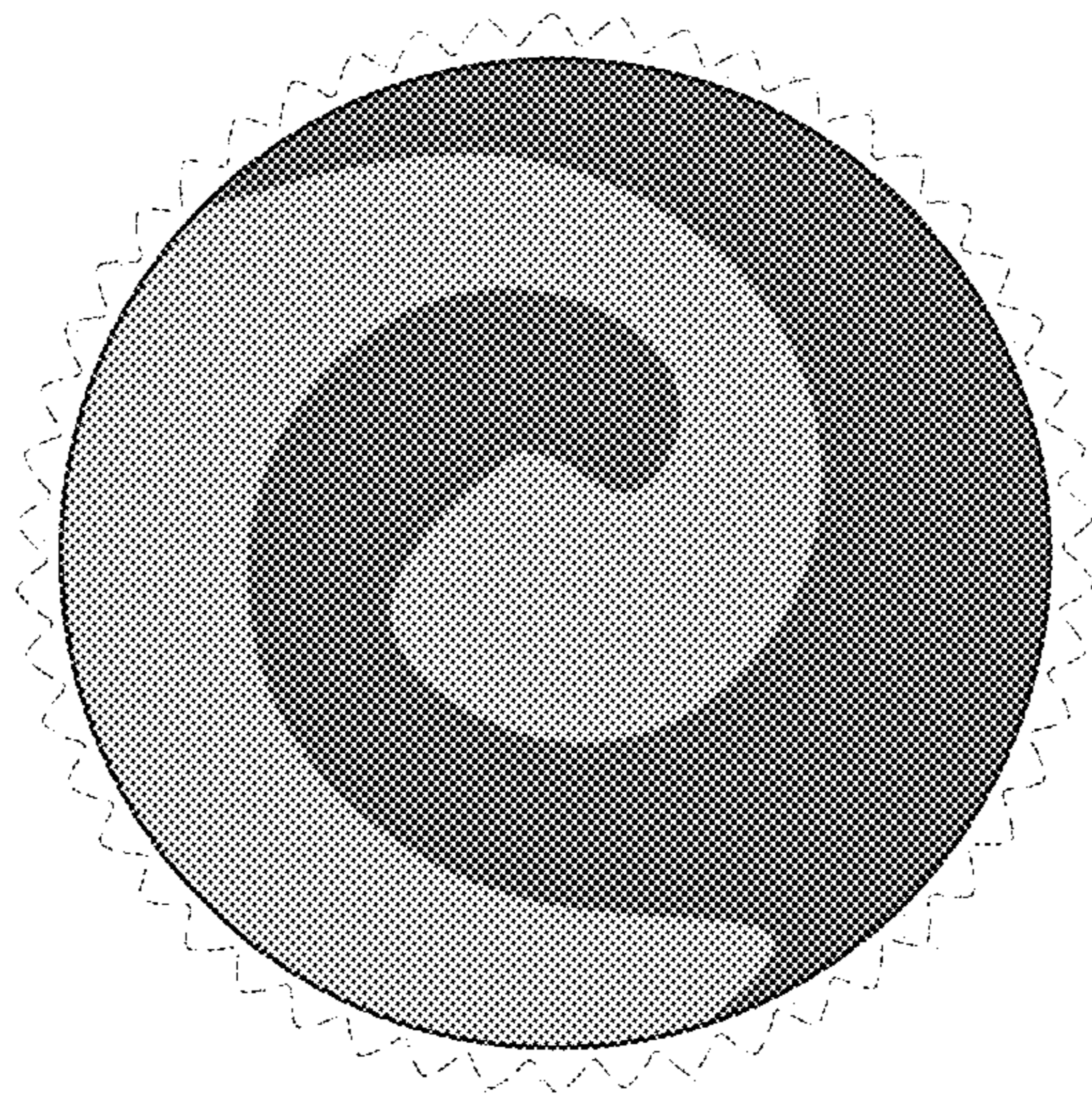


FIG. 6

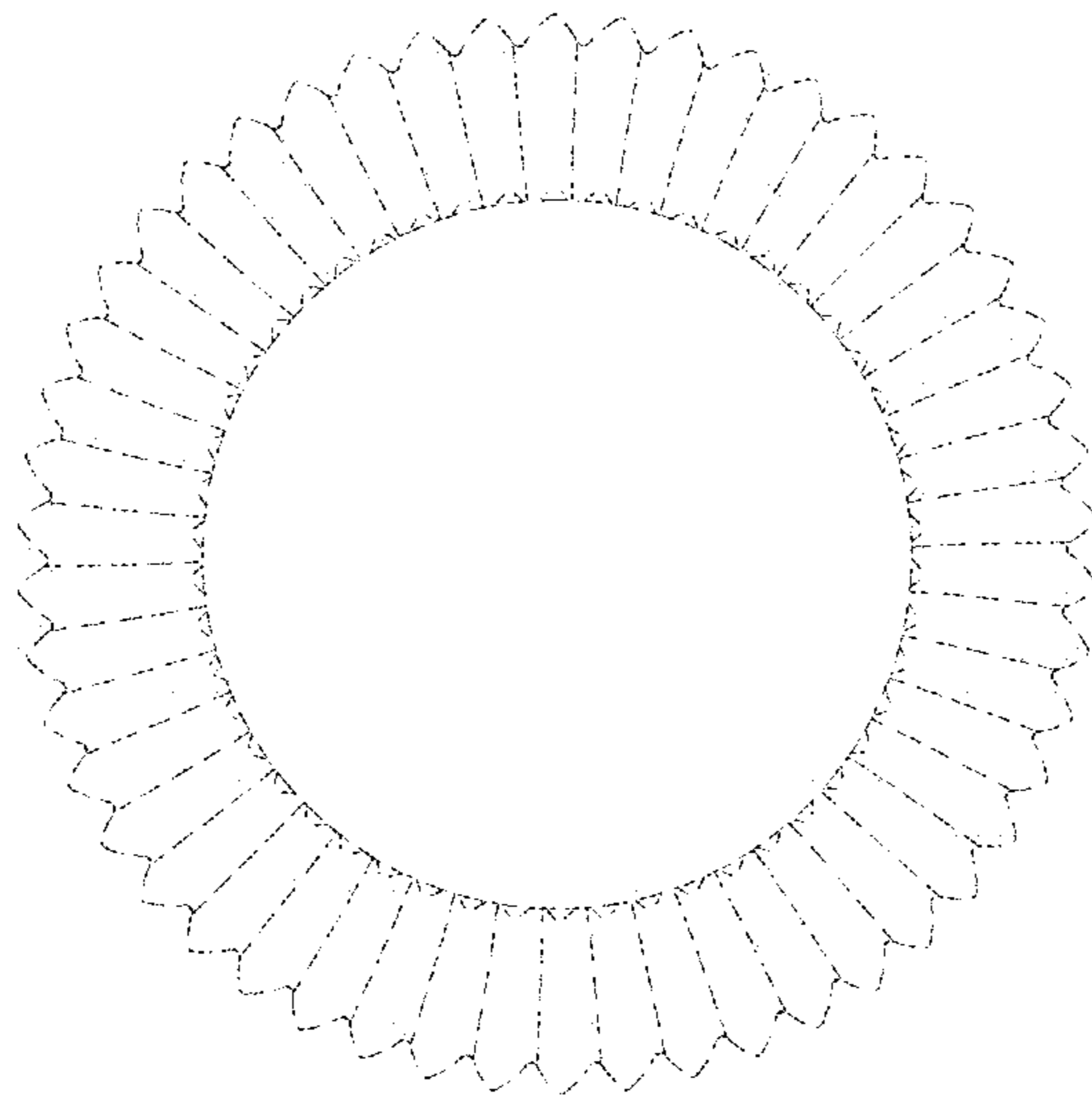


FIG. 7