Michelle Pumpkin Chocolate Chip Cupcakes

Makes 28 cupcakes or just under 6 dozen mini cupcakes

Batter:

1 cup butter, softened

1 15-ounce can pumpkin purée

4 eggs

2 1/2 cups flour

1 c. sugar

1 c. brown sugar

1 t. baking soda

1 t. baking powder

1/2 t. salt

1 t. cinnamon

1 t. ground ginger

1/4 t. ground nutmeg

1/4 t. ground cloves

1 1/2 c. semi-sweet chocolate chips

Mix everything, put in greased muffin tins. Bake at 350 F for 20-25 minutes (cupcakes) or 15 minutes (mini cupcakes). Cool completely before frosting.

Cream Cheese Frosting:

8 oz cream cheese (the 1/3 Neuf kind okay)

1/4 c. butter

8 ounces powdered sugar

1 t. vanilla

1/4 t. almond extract

1 T. milk

Blend together, refrigerate until time to frost.

\*250 calories per frosted cupcake if you care to know.