

Pumpkin Muffins



Preheat oven to 375 and spray 12 muffin cups with cooking spray that contains flour or use cupcake liners.

In one bowl whisk together

- 1 1/2 cups flour,
- 1 tsp. Baking Soda,
- 2 tsp. Pumpkin Pie Spice, and
- 1/4 tsp. Salt.

In a large bowl whisk together

- 1 cup Sugar,
- 1/4 cup Brown Sugar,
- 1 cup Canned Pumpkin,
- 1/2 cup Buttermilk,
- 1/4 Oil, and
- 1 Egg.

Stir dry ingredients into wet ingredients just until completely incorporated. If desired fold in 3/4 Chocolate Chips. Bake for 20-25 minutes. Remove from pan and cool on wire rack.

When cool, frost with Cream Cheese Frosting:

Beat together

- 8 Oz. Cream Cheese, softened,
- 1 cube Butter, softened and
- 1 tsp. Vanilla
- until well blended.

Beat in 2 1/2 cups sifted powdered sugar until smooth and creamy.