Chocolate Pumpkin Cupcakes

2 cups all-purpose flour

3 tablespoons unsweetened cocoa powder

3 teaspoons baking powder

1 teaspoon baking soda

1/2 teaspoon salt

2 teaspoons ground cinnamon

1/4 teaspoon ground ginger

1/4 teaspoon ground allspice

1/4 teaspoon freshly ground nutmeg

1/8 teaspoon ground cloves

1 1/4 cups dark brown sugar

2/3 cups sugar

3/4 cup canola oil

3 large eggs

1 15-ounce can pumpkin puree (not pie filling)

2 teaspoons pure vanilla extract

1/3 cup sour cream

Whisk together the dry ingredients.

Beat together the sugars and oil about 2 minutes.

Add the eggs and beat the batter on medium speed for 2 minutes more.

Add the pumpkin puree and vanilla and beat 1 minute.

Stir in the sour cream.

Add the dry ingredients and stir in until just combined.

Fold the cocoa powder into the batter.

Fill pans 3/4 full with batter.

Bake 25 minutes at 350.

Frost with cinnamon cream cheese icing.