Pumpkin Chocolate Chip Cupcakes with Dark Chocolate Buttercream

 1 and 3/4 cups all-purpose flour

 1 teaspoon baking powder

 1 teaspoon baking soda

 1/2 teaspoon salt

 1 and 1/2 teaspoons ground cinnamon

 1/4 teaspoon ground nutmeg

 1/8 teaspoon ground cloves

 2/3 cup (100 grams) packed dark brown sugar

 2 large eggs

 1 cup (227 grams) pure pumpkin puree

 1/2 cup (120 ml) vegetable oil

 1/3 cup (80 ml) milk

 1 teaspoon vanilla extract

 1/2 cup (90 grams) dark chocolate chunks

Stir together sugar, eggs, pumpkin, oil, milk and vanilla.

Stir together flour, baking powder, baking soda, salt, cinnamon, nutmeg and cloves.

Stir in chocolate chunks.

Scoop batter into cupcake pans and bake 22 minutes at 350.

Frost with dark chocolate buttercream and decorate with mini chocolate chips.