Pumpkin Nutella Swirl Cupcakes

1/2 cup pumpkin puree

1/4 cup granulated sugar

1/3 cup brown sugar

1 egg

1/4 cup canola oil

1/4 cup water

1/2 teaspoon vanilla

1 cup all-purpose flour

1/2 teaspoon baking soda

1/4 teaspoon salt

1 teaspoon pumpkin pie spice

1/4 cup Nutella

Whisk together the pumpkin, sugar, eggs, oil, water, and vanilla until combined.

Slowly add dry ingredients into the wet ingredients, mixing until smooth.

Pour batter into the baking cups, until approximately 2/3 full.

Put the Nutella into a microwave-safe bowl and microwave for 20-30 seconds or until it thins out just enough to swirl.

Using a spoon, drop a small spoonful or two of Nutella onto the top of each muffin and swirl using the tip of a knife.

Bake for 18-22 minutes or until a toothpick inserted into the center comes out clean.

Frost with whipped cream cheese.