Pumpkin Spice Muffins

1 ½ cups flour

1 teaspoon cinnamon

1/2 teaspoon ginger

1/4 teaspoon nutmeg

1/4 teaspoon cloves

1 teaspoon baking powder

½ teaspoon baking soda

¼ teaspoon salt

½ cup vegetable oil

½ cup white sugar

½ cup brown sugar

2 large eggs

1 teaspoon vanilla extract

1 cup canned pumpkin puree

Cinnamon Sugar Topping

¼ cup white sugar

1 teaspoon cinnamon

¼ cup butter , melted

Stir together flour, baking powder, baking soda, salt and spices.

Whisk together oil, sugars, eggs, vanilla and pumpkin.

Gently stir into dry ingredients.

Spoon into paper lined muffin pans.

Bake 15 minutes at 350 for mini muffins and 20-25 minutes for regular size.

Stir together cinnamon and sugar for topping.  Melt butter.

Dip each muffin top into butter and then into cinnamon sugar topping.