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Spicy Chocolate Pumpkin Muffins

1/2 c butter, softened
1 c sugar
2 eggs
1 tsp vanilla extract
3/4 c solid pack canned pumpkin
1 1/2 cups flour
1 tsp baking soda
1 tsp cinnamon
1/2 tsp salt
1/2 tsp nutmeg
1/2 tsp cloves
1/2 c miniature semi-sweet chocolate chips
1/2 c chopped nuts

Preheat oven to 325°. Grease or line 6 giant or 12 standard muffin cups.

In a large bowl of an electric mixer, cream butter and sugar. Beat in eggs and vanilla. Then mix in pumpkin.

In a separate bowl, mix flour, baking soda, cinnamon, salt, nutmeg, and cloves. Mix into creamed mixture. By hand, stir in chocolate chips and nuts.

Fill muffin tins 3/4 full. Bake for about 30 minutes (longer for giant ones) or until a toothpick inserted in the center comes out clean.

Makes 6 giant or 12 standard muffins.