Pumpkin Muffins

$1\frac{2}{3} $cups AP flour

1 ½ cups sugar

¾ tsp. salt

½ tsp. baking powder

1 tsp. baking soda

1½ tsps. pumpkin pie spice

¼ tsp. cloves

2 eggs beaten

1 15 oz. can pumpkin

½ c. canola oil

½ cup water

½ cup raisins dusted with flour (optional)

½ cup chopped walnuts (optional)

Preheat oven to 350 degrees. In a large bowl, sift together flour, sugar, salt, baking powder, baking soda and spices. In a separate bowl, stir together oil, water, eggs and pumpkin. Combine wet ingredients into dry ingredients. Fold in raisins and walnuts. Divide into greased muffin tins. Fill ¾ of the way full. Bake for 25-30 minutes or until toothpick inserted in center muffin comes out clean.

Cream Cheese Frosting

Ingredients

* 4 ounces unsalted butter softened (1 stick)
* 4 ounces cream cheese, softened (1/2 block)
* 2 cups powdered sugar
* 1 teaspoon vanilla extract

Directions

In a large bowl, beat together the butter and cream cheese with an electric mixer. With the mixer on low speed, add the powdered sugar a cup at a time until smooth and creamy. Beat in vanilla extract.