**Mini Pumpkin Butterscotch Muffins**

Serves 48

1 3/4 all purpose flour

1/2 cup brown sugar

1/2 cup white sugar

½ teaspoon ground cardamom

1 teaspoon ground cinnamon

1/2 teaspoon ground nutmeg

1 teaspoon baking soda

1/2 teaspoon salt

2 eggs

1/2 cup of melted butter

1 cup canned pumpkin

1 (6 ounce) package butterscotch chips

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease mini-muffin pan with cooking spray.

Sift together the flour, brown sugar, white sugar, cinnamon, ginger, nutmeg, baking soda, baking powder, and salt into a large bowl. Whisk together the eggs, butter, and pumpkin in a separate bowl. Mix the flour mixture with the egg mixture. Stir in the butterscotch chips; pour into each cup of the muffin pan to about 3/4 full.

Bake in preheated oven until a toothpick inserted into the center of a muffin comes out