Spiced Glazed Doodles

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Ingredients, Cookie:
1 stick butter, softened
1 stick margarine, softened
1 cup sugar
½ cup brown sugar
1 ½ tsp vanilla
2 eggs
2 ¾ cups flour
2 tsp cream of tartar
1 tsp baking soda
½ tsp pumpkin pie spice
¼ tsp ground cloves
½ cup cinnamon baking chips

Ingredients, Rolling:
¼ cup sugar
1 TBSP cinnamon

Ingredients, Glaze:
2 TBSP milk
½ tsp vanilla
¼ tsp cinnamon
½ cup powdered sugar

Directions:
*Cream butter, margarine, brown sugar, 1 cup sugar. Beat in the vanilla and eggs. Mix in the flour, cream of tartar, baking soda, and spices. Once everything is incorporated, mix in the baking chips.
*Wrap in plastic wrap and refrigerate for an hour.
*Preheat oven to 350 degrees. Grease your cookie sheets. Mix together the ¼ cup of sugar and cinnamon.
*Roll the dough into approximately 50 balls. Roll each ball in cinnamon/sugar mixture, place on cookie sheets and bake for 10 to 12 minutes, or until the bottoms start to brown.
*Remove from the cookie sheets and cool completely.
*Mix together the glaze ingredients and brush the glaze onto the cookies. Allow the glaze to set completely before moving the cookies.