

## 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.