***Ginger Cookies***

* 2 tablespoons white sugar
* 2 ¼ cups all-purpose flour
* 2 teaspoons ground ginger
* 1 teaspoon baking soda
* ¾ teaspoon ground cinnamon
* ½ teaspoon ground cloves
* ¼ teaspoon salt
* ¾ cup margarine, softened
* 1 cup white sugar
* 1 large egg
* ¼ cup molasses
* 1 tablespoon water
* Preheat the oven to 350 degrees F (175 degrees C). Set 2 tablespoons sugar in a small bowl; set aside.
* Sift together flour, ginger, baking soda, cinnamon, cloves, and salt in a bowl.
* Cream margarine and remaining 1 cup sugar in a large bowl until light and fluffy. Beat in egg, then stir in molasses and water. Gradually stir the sifted ingredients into the molasses mixture until well combined.
* Use floured hands to shape dough into 24 walnut-sized balls. Roll each ball in the reserved sugar until coated. Place cookies 2 inches apart onto ungreased cookie sheets, and flatten slightly with the bottom of a glass.
* Bake in the preheated oven for 8 to 10 minutes, switching racks halfway through.
* Remove from the oven and allow cookies to cool on the baking sheets for 5 minutes, then transfer to a wire rack to cool completely.