**Big Soft Ginger Cookies**

280 mL flour

2 mL baking soda

5 mL ground ginger

5 mL cinnamon

1 mL ground cloves

1 mL salt

80 mL margarine

125 mL sugar

1 egg

15 mL water

30 mL molasses

25 mL sugar

1. Preheat oven to 350 F.

2. In a medium bowl, combine flour, baking soda, ginger, cinnamon, cloves and salt. Set aside.

3. In a large bowl, cream together margarine and sugar. Add egg, water and molasses and beat well.

4. Gradually stir in dry ingredients into creamed mixture. Shape into ball (about the size of a large marble) and roll in 25 mL sugar. Place on an ungreased cookie sheet and flatten slightly with a fork.

5. Bake for 8-10 minutes; edges or sides are slightly firm. Cool on pan for 5 minutes then transfer to cooking racks.