### The passive voice in the simple present – Let's bake scones!

### **Ingredients for our tea time**

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| Scones | Clotted cream substitute[[1]](#footnote-1) and jam |
| * 500 g flour * 120 g cold butter * 3 teaspoons sugar * 1 packet of baking powder * a pinch of salt * 300 ml milk * a handful raisins * 1 egg | * 250 g mascarpone * 200 g (single) cream (Schlagsahne) * strawberry or rasperry jam |



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| **Preparation** | **Use the scones recipe to make passive constructions. Change the coloured verbs only.** |
| First, Lilibet lays the raisins in milk.  Step 1  Then she sieves the flour and the baking powder in a large bowl and shoots in the sugar and the salt. Lilibet cuts the butter into cubes and also adds them to the mixture.  Step 2  Lilibet preheats the oven to fan 200 degrees[[2]](#footnote-2). She rubs the mixture of flour, baking powder, butter and the raisins with milk together. She uses her fingers and makes a fine crumbed dough. She must not overwork the ingredients at this point or she will toughen[[3]](#footnote-3) the dough.  If she finds a few flakes of butter, she does not mind, because they make the scones light and fluffy.  Step 3  Lilibet lifts the ball of soft dough out of the bowl and puts it on a lightly floured surface. She pats the dough gently with her hands to a thickness of about three centimetres. She cuts out the scones with a cutter[[4]](#footnote-4) or a glass (of about 6 centimetres in diameter).  Step 4  Lilibet places the scones on a baking sheet and glazes them with the whisked egg. She bakes them for about 12 minutes until they rise and she finds them golden. She cools the scones on a wire rack.  Step 5  Finally, Lilibet prepares the clotted cream. She mixes mascarpone and cream until she has a viscous[[5]](#footnote-5) mass. She then leaves this cream in a capped bowl in the fridge.  Lilibet serves the scones as fresh as she can, together with the clotted cream and the jam. | **EXAMPLE: First, the raisins are laid in milk.**  **NOW YOU**  Step 1  Then the flour and the baking powder ......................................... in a large bowl and the sugar and the salt ......................................... in. The butter ......................................... in cubes and …........ also ............................ to the mixture.  Step 2  The oven ......................................... to fan 200 degrees. The mixture of flour, baking powder, butter and the raisins with milk ......................................... together. Her fingers ................................................. and a fine crumbed dough .......................................... The ingredients ................................................. at this point or the dough .............................................. .  If a few flakes of butter ........................................., we do not mind, because the scones ......................................... light and fluffy this way.  Step 3  The ball of soft dough ......................................... out of the bowl and ......................................... on a lightly floured surface. The dough ......................................... gently to a thickness of about three centimetres. The scones ......................................... out with a cutter or a glass (of about 6 centimetres in diameter).  Step 4  The scones ......................................... on a baking sheet and ......................................... with the whisked egg. They ......................................... for about 12 minutes until they rise and they ......................................... golden. The scones ......................................... on a wire rack.  Step 5  Finally, the clotted cream .................................... . The mascarpone and cream .................................. until we have a viscous mass. Then this cream ...................................... in a capped bowl in the fridge.  The scones ......................................... as fresh as possible, together with the clotted cream and the jam. |

**Additional information**

Traditionally, most Cornish people spread the jam first and then add a spoonful of cream. This method is commonly used in London, which could explain why the Queen's guests take their scones this way. In contrast, most Devonians cover each half of a scone with cream and then with jam.

Whichever method you follow – **enjoy**!

1. a substitute: ein Ersatz (Clotted cream ist in Deutschland sehr selten erhältlich, daher behelfen wir uns mit einem anderen Produkt.) [↑](#footnote-ref-1)
2. fan 200 degrees: 200 Grad Umluft – Umluft ist das Zeichen mit dem Ventilator [↑](#footnote-ref-2)
3. to toughen: zäh werden [↑](#footnote-ref-3)
4. a cutter: eine Ausstechform [↑](#footnote-ref-4)
5. viscous: dickflüssig [↑](#footnote-ref-5)