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

**SOLUTIONS**

Step 1

Then the flour and the baking powder are sieved in a large bowl and the sugar and the salt are shot in. The butter is cut in cubes and is also added to the mixture.

Step 2

The oven is preheated to fan 200 degrees. The mixture of flour, baking powder, butter and the raisins with milk are rubbed together. Her fingers are used and a fine crumbed dough is made. The ingredients must not be overworked at this point or the dough will be toughened.

If a few flakes of butter are found, we do not mind, because the scones are made light and fluffy this way.

Step 3

The ball of soft dough is lifted out of the bowl and is put on a lightly floured surface. The dough is patted gently to a thickness of about three centimetres. The scones are cut out with a cutter or a glass (of about 6 centimetres in diameter).

Step 4

The scones are placed on a baking sheet and are glazed with the whisked egg. They are baked for about 12 minutes until they rise and they are found golden. The scones are cooled on a wire rack.

Step 5

Finally, the clotted cream is prepared. The mascarpone and cream are mixed until we have a viscous mass. Then this cream is left in a capped bowl in the fridge.

The scones are served as fresh as possible, together with the clotted cream and the jam.