

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

Ingredients for our tea time

Scones	Clotted cream substitute ¹ and jam
<ul style="list-style-type: none"> • 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 	<ul style="list-style-type: none"> • 250 g mascarpone • 200 g (single) cream (Schlagsahne) • strawberry or raspberry jam



Preparation

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.

Use the scones recipe to make passive constructions. Change the coloured verbs only.

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.

¹ a substitute: ein Ersatz (Clotted cream ist in Deutschland sehr selten erhältlich, daher behelfen wir uns mit einem anderen Produkt.)

Step 2

Lilibet **preheats** the oven to fan 200 degrees². 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 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 cutter⁴ or a glass (of about 6 centimetres in diameter).

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2 fan 200 degrees: 200 Grad Umluft – Umluft ist das Zeichen mit dem Ventilator
3 to toughen: zäh werden
4 a cutter: eine Ausstechform

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 viscous⁵ 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.

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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!

⁵ viscous: dickflüssig