



*“ I thought it was a bit odd when my mother wanted to talk to me about her estate plan, I didn’t really think she needed one. But then she explained that she thought it was like her apple crumble recipe. Her mother had written it down and taught her how to make it, and then she had done the same for me. Now that my son is old enough I am teaching him how to make it too. My mum explained that unless it was written down and shared, it would get lost in translation. She wanted to make sure that we knew how to manage her estate one day and that her legacy lived on in us. ”*

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PublicTrustee  
Every moment counts

# Apple Crumble

## Ingredients

- 1 large (approx. 800g) can of apples
- $\frac{3}{4}$  cup raspberries (fresh or frozen)
- 1 cup wholemeal flour
- 1 cup quick oats
- $\frac{1}{4}$  cup wheatgerm
- $\frac{1}{4}$  tsp salt
- $\frac{1}{2}$  cup brown sugar (loosely packed)
- 170g butter

## Method

1. Preheat oven to  $190^{\circ}\text{C}$  (fan forced)
2. Place apples and raspberries in a large oven-proof pie dish.
3. Mix flour, oats, wheatgerm, salt and brown sugar in a bowl.
4. Rub butter into dry ingredients until crumbly and combined.
5. Spread crumble mixture evenly over fruit.
6. Bake until golden brown and cooked through (approximately 1hr.).