



Map - Koala Cartography 2021



Bilpin's Apple Pie Trail brings together all that we love about this area. Famous for its apples and cool climate, Bilpin is a **fruit lovers dream**. What a better way to sample the local produce than through a locally made hot apple pie. The trail heads west along the historic Bells Line of Road climbing to 600m above sea level-bringing together fresh farm produce, quirky local cafes, orchards and cider sheds.

Bilpin is only a 35 minute drive from Richmond and just over an hour from Parramatta.

Pie in the Sky Roadhouse



1858 Bells Line Road,
Kurrajong Heights 2758
02 4567 8921
9am-6pm
(closed Tuesdays)

Saliba Fruits



2327 Bells Line of Road
Bilpin 2758
02 4567 1281
8am-5pm daily
(seasonal January-late May)

Wildwood Garden Cafe



29 Powells Road,
Bilpin 2758
02 4567 2194
Open late March to early June,
early August to early November

Tutti Fruitti



1917 Bells Line of Road,
Kurrajong Heights 2758
0412 599 296
Mon 9:30am-4pm
Fri-Sun 9:30am-4:30pm
(closed Tuesday, Wednesday, Thursday)

The Grumpy Baker



2481 Bells Line Road,
Bilpin 2758
02 4567 0002
6:30am-4pm daily

Cottage Orchard Cafe



3158 Bells Line Road,
Bilpin 2758
02 4567 2193
10am-5pm Thursday-Sunday

Bilpin Fruit Bowl



2093 Bells Line of Road,
Bilpin 2758
02 4567 1262
8am-5pm daily
Seasonal fruit picking

High Hopes Roadhouse



2488 Bells Line Road,
Bilpin 2758
0466 158 814
8am-4pm daily

The Hive



6-18 Bells Line Road,
Berambing 2758
02 4567 2590
8am-4pm Monday-Friday,
8:30am-5pm Saturday-Sunday

Mountain Bells Cafe



2070 Bells Line of Road,
Bilpin 2758
02 4567 1688
8am-5pm daily

Pine Crest Orchard



2549 Bells Line Road,
Bilpin 2758
02 4567 1143
Seasonally Open
Check Facebook for opening hours
Seasonal fruit picking

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discoverthehawkesbury.com.au





Cider Grows Here

No trip to Bilpin is complete without sampling a local cider or two.

Hillbilly Cider

Try their full range of locally made - internationally award winning ciders, including ciders that are only available on site.

2230 Bells Line Road, Kurrajong Heights 2758
hillbillycider.com.au - 10am-6pm Fri-Sun

Bilpin Cider

Try 10 varieties including three non-alcoholic cider styles. Each cider has its own distinct style and has been created to appeal to different tastes.

2369 Bells Line Road, Bilpin 2758
bilpincider.com - 10am-4pm Mon-Sun

Stay for the weekend!

There is so much to explore in apple country, so get inspired about Bilpin's adventure activities. Stay a while and get all the up to date information to plan your trip at

discoverthehawkesbury.com.au

Bells Line Crumble

Apple Mixture
3-4 medium apples peeled, cored and diced (we used Bilpin Pink Lady)
1 teaspoon lemon juice
1 tablespoon caster sugar
1/4 cup water

Crumble
1/3 cup plain flour
1/3 cup castor sugar
1/3 cup rolled oats
60grams unsalted butter - chopped
Ice cream, or whipped cream to serve

Preheat oven to 180/160C fan forced.
Combine apples, lemon juice, sugar and water in a small saucepan over low heat. Cook stirring for 3 minutes or until apple is softened.
To make the crumble, combine the flour, sugar, oats and butter in a bowl. Use fingertips to rub the butter into the flour until the mixture resembles breadcrumbs.
Transfer the apples into a 3 cup-capacity ovenproof dish, drain off most of the liquid. Then sprinkle the crumb mix over the apples. Bake in the oven for 20-25 minutes or until golden brown. Serve with your choice of cream or whipped cream... or both!?



Wollemi Waffles with Salted Caramel Apple Sauce

Waffles
1 cup plain flour
1 teaspoon baking powder
pinch of salt
pinch of sugar
1 egg
1 cup milk

Salted Caramel Apple Sauce
1/2 cup packed brown sugar
2 tablespoons butter
1/2 cup cream
1/8 teaspoon sea salt
1/4 tea spoon vanilla
2 small apples chopped (we used Bilpin Pink Lady)

Make waffles by whisking together dry ingredients. Mix together egg, and milk and pour into dry mix, whisk until smooth and well combined. Pour batter equally into your waffle maker, cook until golden. To make the sauce, add the brown sugar, butter and cream to a saucepan and melt over a low heat. Whisk as needed. Remove from heat and add the sea salt and vanilla. Stir through the chopped apple and set aside to cool slightly for 2-3 minutes.
Place the waffles on plates and top with the apple sauce. Serve with ice-cream or fresh cream and ENJOY!
If you don't have a waffle maker this recipe works well with pancakes also

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