

# Baking Temperature Chart for Dutch Oven Cooking by Lodge Cast Iron

Oven top/bottom	325°	350°	375°	400°	425°	450°
<b>8"</b>	<b>15</b>	<b>16</b>	<b>17</b>	<b>18</b>	<b>19</b>	<b>20</b>
*****	<b>10/5</b>	<b>11/5</b>	<b>11/6</b>	<b>12/6</b>	<b>13/6</b>	<b>14/6</b>
<b>10"</b>	<b>19</b>	<b>21</b>	<b>23</b>	<b>25</b>	<b>27</b>	<b>29</b>
*****	<b>13/6</b>	<b>14/7</b>	<b>16/7</b>	<b>17/8</b>	<b>18/9</b>	<b>19/10</b>
<b>12"</b>	<b>23</b>	<b>25</b>	<b>27</b>	<b>29</b>	<b>31</b>	<b>33</b>
*****	<b>16/7</b>	<b>17/8</b>	<b>18/9</b>	<b>19/10</b>	<b>21/10</b>	<b>22/11</b>
<b>14"</b>	<b>30</b>	<b>32</b>	<b>34</b>	<b>36</b>	<b>38</b>	<b>40</b>
*****	<b>20/10</b>	<b>21/11</b>	<b>22/12</b>	<b>24/12</b>	<b>25/13</b>	<b>26/14</b>

Servings Per Dutch Oven- These are approximate as some people can eat more than others but they do serve as an aid:

Oven Size	Persons Served
8"	1-2
10"	4-7
12"	12-14
12"deep	16-20
14"	16-20
14"deep	22-28

Baking temperatures taken from regular cookbooks, sometimes refer to Slow, Moderate, Hot, or Very Hot ovens. Those terms normally reflect following temperatures; Slow-250° to 350°; Moderate-350° to 400°; Hot-400° to 450°; Very Hot-450° to 500°.