

Baking Temperature Chart for Dutch Oven Cooking by Lodge Cast Iron

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

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°.