

Baking Temperature Chart

for Dutch Oven Cooking

From Lodge Cast Iron

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

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