

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

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