

BAKING TEMPERATURE CHART FOR DUTCH OVEN COOKING

Oven Size 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

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°-350°; Moderate: 350°-400°; Hot: 400°-450°