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°.