

## Baking Temperature Chart for Dutch Oven Cooking using charcoal briquettes

Columns up & down represent number of briquettes suggested to reach temperature at the top, for oven size indicated on the left side of the chart.

Adapted by Recia Garcia from Lodge Cast Iron information.

When a chart is not handy, double the number on the oven lid (when present) for a basic number of charcoal briquettes to reach a Moderate oven temperature. Then apply the "ratio" top to bottom coals—for baking 2/3 of coals on lid, 1/3 of coals below oven.

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

### Servings per Dutch oven by size&/or depth—

These are approximate servings per oven as people's appetites vary!

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** from recipes in many cookbooks refer to Slow, Moderate, Hot, or Very Hot ovens, rather than a specific temperature. Those terms normally reflect the following temperatures:

**Slow - 250° to 350°**

**Moderate - 350° to 400°**

**Hot - 400° to 450°**

**Very Hot - 450° to 500°**

Use chart above to help determine the number of briquettes needed to achieve desired temperature.