

Hot Chocolate vs Cocoa (vsdiff.com)

Aspect	Hot Chocolate	Cocoa (Hot Cocoa)
Main base	Melted chocolate (chocolate bars or chips)	Cocoa powder (natural or dutched)
Texture	Richer, <i>creamier</i>	Thinner, <i>lighter</i>
Typical fat content	Higher (includes cocoa butter)	Lower (most fat removed)
Flavor profile	Intense chocolate, often less acidic	Bright, sometimes <i>more acidic</i>
Common preparation	Melt chocolate with milk/cream	Whisk cocoa powder with milk/water

Source: <https://vsdiff.com/hot-chocolate-vs-cocoa/>