**Helena's Blueberry Jam Butter Cookies**

**Ingredients**
- ¾ cup butter, softened
- ½ cup white sugar
- 2 egg yolks
- 1 ¼ cups all-purpose flour
- ½ cup blueberry jam

**Directions**
- Preheat the oven to 375 degrees F.
- In a medium bowl, cream together the butter, white sugar, and egg yolks. Mix in flour a little bit at a time, until soft dough forms.
- Roll the dough into 1-inch balls. If the dough is too soft, refrigerate for 15 to 20 minutes.
- Place the balls 2 inches apart onto ungreased cookie sheets. Use your finger or an instrument of similar size to make a well in the center of each cookie.
- Fill each hole with 1/2 teaspoon blueberry jam.
- Bake for 8 to 10 minutes, until golden-brown on the bottom. Remove from cookie sheets to cool on wire racks.

HELENA’S GUIDE TO THE UPPER PENINSULA

1. TAHQUAMON RIVER
   The river near the cabin where Helena fished as a child. The Ojibwa call it “river where the whitefish are found.”

2. TAHQUAMON FALLS
   The waterfall where Helena sees another family for the first time.

3. GREAT MANISTIQUE SWAMP
   The area Jacob escapes to after he kills the guard.

4. FOX RIVER
   Where Helena’s father is heading to get to Canada.

5. MARQUETTE
   Marquette Branch Prison and Luce County courthouse.

6. MACKINAC BRIDGE
   Connects the Upper and Lower Peninsulas.

Source: www.penguinrandomhouse.com/books/550562/the-marsh-kings-daughter-by-karen-dionne/9780735213012/